

# Bezalko NT

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- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **26**
- SRM **2.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **2000 liter(s)**
- Trub loss **5 %**
- Size with trub loss **2100 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **2530 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1260 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**

## Mash step by step

- Heat up **1050 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Sparge using **1690 liter(s)** of **76C** water or to achieve **2530 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	60 kg (28.6%)	78 %	6
Grain	Pilzneński	60 kg (28.6%)	81 %	4
Grain	Pszeniczny	60 kg (28.6%)	85 %	4
Grain	Rye, Flaked	30 kg (14.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	200 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	300 g	30 min	15.5 %
Boil	Citra	1500 g	10 min	13.5 %
Boil	Amarillo	1500 g	10 min	8.7 %
Whirlpool	Citra	1500 g	0 min	13.5 %
Whirlpool	Amarillo	1500 g	0 min	8.7 %
Dry Hop	Citra	3500 g	4 day(s)	13.5 %
Dry Hop	Amarillo	3500 g	4 day(s)	8.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	500 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka suszonej bergamotki	1500 g	Boil	15 min