

# Bezstylowiec na rozkręcenie drożdży

- Gravity **11.7 BLG**
- ABV ---
- IBU **19**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **12 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.5 kg (41.9%)	79 %	6
Grain	Pilzneński	1 kg (27.9%)	81 %	4
Dry Extract	browamator ekstrakt z glukożą	0.58 kg (16.2%)	--- %	3
Adjunct	Rice Hulls	0.5 kg (14%)	--- %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	20 g	60 min	6.4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11 g	Safbrew