

# coś

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **5.5**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (58.8%)	79 %	5
Grain	Strzegom Monachijski typ I	1.5 kg (22.1%)	79 %	16
Grain	Strzegom przenieczny	1 kg (14.7%)	82 %	4
Grain	płatki jęczmienne	0.3 kg (4.4%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.8 %
Boil	Willamette	10 g	30 min	5 %
Boil	Willamette	15 g	15 min	5 %
Aroma (end of boil)	Willamette	30 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	0.5 g	Boil	10 min