

Druga herbata

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **27**
- SRM ---

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **47.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **100 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **113.3C**
- Add grains
- Keep mash **60 min** at **100C**
- Sparge using **32.5 liter(s)** of **76C** water or to achieve **47.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	zestaw burbon ris	7.6 kg (100%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	7 %
Aroma (end of boil)	Marynka	40 g	30 min	10 %
Dry Hop	Marynka	50 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki burbon	50 g	Secondary	7 day(s)