

Dwa Słody M

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.8**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **11.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 2 kg (60.1%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1 kg (30%) | 79 % | 22 |
| Grain | Weyermann - Carapils | 0.3 kg (9%) | 78 % | 4 |
| Grain | Acid Malt | 0.03 kg (0.9%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Equinox | 10 g | 60 min | 13.1 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Dry Hop | Lublin (Lubelski) | 10 g | 5 day(s) | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 75 ml | Fermentis |