

Dymione polskie

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **7.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny wędzony drewnem gruszy Viking Malt	4 kg (61.5%)	--- %	10
Grain	Pilsner Malt Weyermann	2 kg (30.8%)	--- %	4
Grain	Red Active Viking Malt	0.1 kg (1.5%)	--- %	35
Grain	Castle Malting - Château Biscuit	0.4 kg (6.2%)	--- %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	70 min	11.8 %
Boil	Lublin (Lubelski)	20 g	15 min	3 %
Boil	Sybilla	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Safale