

# Gaj Peruna

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **3.8**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

## Steps

- Temp **72 C**, Time **120 min**

## Mash step by step

- Heat up **5.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **120 min** at **72C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszenica wędzona dębem	1 kg (66.7%)	81 %	10
Grain	Strzegom Pilzneński	0.5 kg (33.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	5 g	60 min	10 %
Aroma (end of boil)	lunga	10 g	5 min	11 %
Dry Hop	Mosaic	20 g	3 day(s)	10.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	50 ml	---