

# Gaj Peruna

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **33**
- SRM **4**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszenica wędzona dębem	1 kg (22.2%)	81 %	10
Grain	Strzegom Pilzneński	3.5 kg (77.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Epic	30 g	60 min	3.7 %
Aroma (end of boil)	Epic	30 g	5 min	3.7 %
Dry Hop	Epic	30 g	3 day(s)	3.7 %
First Wort	Saaz (Czech Republic)	30 g	60 min	4.16 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.16 %
Dry Hop	Saaz (Czech Republic)	30 g	3 day(s)	4.16 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	---