

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 | --- |