

Kottbusser

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **16**
- SRM **3.2**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **75C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Pilznieński | 3.3 kg (62.3%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (28.3%) | 85 % | 4 |
| Adjunct | Briess - Oat Flakes | 0.5 kg (9.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 12.5 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 12.5 g | 15 min | 4 % |
| Boil | Hallertau | 25 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|----------|
| Other | molasses | 25 g | Primary | 7 day(s) |
| Other | honey | 62.5 g | Primary | 7 day(s) |