

# letnisko

- Gravity **10.7 BLG**
- ABV ---
- IBU **27**
- SRM **9.3**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **7 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10.3 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **10.3 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **72C**
- Sparge using **25.8 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (97.1%)	79 %	12
Grain	Weyermann - Carared	0.15 kg (2.9%)	75 %	89

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	15 g	60 min	6 %
Boil	lunga	5 g	60 min	11 %
Aroma (end of boil)	lunga	15 g	15 min	11 %
Aroma (end of boil)	lunga	15 g	5 min	11 %
Whirlpool	Simcoe	20 g	10 min	13 %
Whirlpool	Citra	20 g	10 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Fining	gips	5 g	Boil	10 min
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