

# Mirosław Dąbek

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **22**
- SRM **2.4**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **38 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **40C**
- Add grains
- Keep mash **50 min** at **38C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3 kg (85.2%)	80 %	3
Grain	Weyermann - Pale Wheat Malt	0.52 kg (14.8%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic Twój browar	8 g	60 min	12.3 %
Aroma (end of boil)	Liberty	20 g	20 min	5 %
Aroma (end of boil)	Mosaic Twój browar	10 g	5 min	12.3 %
Aroma (end of boil)	Liberty	10 g	5 min	5 %
Dry Hop	Mosaic Twój browar	11 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---