

## Na chmielone v2

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **27**
- SRM **3.6**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.3 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **28.3 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **23.8 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.8 kg (62.2%) | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (22.2%)   | 85 %  | 4   |
| Grain | Oats, Flaked      | 0.4 kg (8.9%)  | 80 %  | 2   |
| Grain | Żytni             | 0.3 kg (6.7%)  | 85 %  | 8   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Cascade  | 25 g   | 30 min | 6 %        |
| Boil                | Mosaic   | 25 g   | 10 min | 10 %       |
| Aroma (end of boil) | Amarillo | 25 g   | 5 min  | 9.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |