

## Niziołek 2.1

---

- Gravity **6.1 BLG**
- ABV **2.3 %**
- IBU **15**
- SRM **10.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **70 C**, Time **75 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **75 min** at **70C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Karmelowy 50 (Czerwony)	0.5 kg (18.5%)	75 %	50
Grain	Strzegom Pilzneński	1 kg (37%)	80 %	4
Grain	Karmelowy żytni Strzegom	0.2 kg (7.4%)	75 %	200
Grain	Strzegom Czekoladowy jasny	0.2 kg (7.4%)	68 %	400
Grain	Caramel pale (Viking)	0.5 kg (18.5%)	77 %	8
Grain	Płatki pszeniczne	0.3 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Citra	10 g	60 min	12 %
Dry Hop	Oktawia	30 g	3 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	7 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Zest	90 g	Secondary	3 day(s)