

Pierwsze po2 latach z tego co w domu

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **6.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (60%)	80.5 %	2
Grain	Strzegom Monachijski typ I	1 kg (20%)	79 %	16
Grain	Strzegom Monachijski typ II	0.5 kg (10%)	79 %	22
Grain	Biscuit Malt	0.3 kg (6%)	79 %	45
Grain	Weyermann - Caraamber	0.2 kg (4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	30 min	8.3 %
Boil	Mosaic	10 g	30 min	12.6 %
Aroma (end of boil)	Citra	20 g	15 min	13.1 %
Whirlpool	Falconer's Flight	10 g	---	10.3 %

Yeasts

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