

# Pindrzyk mocny

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- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **43**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 11 kg (100%) | 80 %  | 4   |

## Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |
| Boil      | Galaxy            | 40 g   | 30 min | 15 %       |
| Whirlpool | Galaxy            | 10 g   | 5 min  | 15 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 2 g    | Fermentis  |