

## piwo ciemne, piwo lekkie, piwo z anglii v.2

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **26**
- SRM **21.7**
- Style **Mild**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **7.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	1.6 kg (72.7%)	79 %	10
Grain	weyermann - Pszoniczny Czekoladowy	0.15 kg (6.8%)	73 %	1001
Grain	Viking Pilsner malt	0.3 kg (13.6%)	82 %	4
Grain	Caramunich® typ I	0.15 kg (6.8%)	73 %	80

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega