

# SAŁER

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (56.6%)	81 %	4
Grain	Pale Ale Flagon	1 kg (18.9%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (9.4%)	79 %	16
Grain	Cara-Pils/Dextrine	0.5 kg (9.4%)	72 %	4
Grain	Pszeniczny	0.3 kg (5.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	20 min	9.5 %
Dry Hop	Citra	100 g	7 day(s)	12 %
Dry Hop	Mosaic	50 g	7 day(s)	10 %
Dry Hop	Cascade	50 g	7 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis
WLP677 - Lactobacillus Bacteria	Ale	Liquid	35 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	15 min