

# Słoneczna Dolina

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **8.6**
- Style **Oktoberfest/Märzen**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **80C**
- Sparge using **21.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	5 kg (71.4%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (14.3%)	79 %	22
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	50 min	5.5 %
Whirlpool	Lublin (Lubelski)	100 g	1 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis