

# Super piwo

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **50**
- SRM **34.4**
- Style **Munich Helles**

## 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 **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (67.9%)	81 %	4
Grain	Abbey Malt Weyermann	0.8 kg (9.9%)	75 %	45
Grain	Barley, Flaked	0.5 kg (6.2%)	70 %	4
Grain	Oats, Flaked	0.5 kg (6.2%)	80 %	2
Grain	Weyermann - Dehusked Carafa III	0.8 kg (9.9%)	70 %	1024

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	68 g	60 min	9.5 %