

# Żółtek

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **55**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **25.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **68C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.8 kg (65.8%)	80 %	4
Grain	Pszeniczny	1.5 kg (20.5%)	85 %	4
Grain	Płatki owsiane	1 kg (13.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Magnum	25 g	30 min	11.5 %
Boil	Simcoe	15 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	25 g	4 day(s)	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile