

WodaPoParówkach

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **6.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **3.8 liter(s)**
- Total mash volume **4.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **3.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **6.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	0.13 kg (11.7%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.07 kg (6.5%)	80 %	3
Grain	Strzegom Pilzneński	0.63 kg (58.4%)	80 %	4
Grain	Strzegom Wiedeński	0.25 kg (23.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	7.5 g	60 min	4.7 %
Aroma (end of boil)	Saaz (Czech Republic)	7.5 g	5 min	4.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	5.75 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Other	Trawa cytrynowa	5 g	Boil	5 min
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