

Przegląd tygodnia

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **5.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **52.1C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **-0.7 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczniemmy Pilzneński Weyermann	1 kg (33.3%)	80 %	4
Grain	Słód jęczmienny Wiedeński Weyermann	1 kg (33.3%)	79 %	10
Grain	Słód jęczmienny monachijski typ I Weyermann	1 kg (33.3%)	79 %	15

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.8 %
Aroma (end of boil)	Oktawia	10 g	10 min	7.8 %
Whirlpool	Iunga	10 g	20 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
LalBrew - Nottingham	Ale	Dry	11 g	Lallemand