

# Domowe 1.0

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **4.4**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **29.3 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Vienna Malt	2 kg (26.7%)	78 %	8
Grain	Pszeniczny	0.25 kg (3.3%)	85 %	4
Grain	Melanoiden Malt	0.25 kg (3.3%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	60 g	60 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Omega Hot Head	Ale	Slant	175 ml	własne

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	11.67 g	Boil	10 min