

# Dymiona Porzeczka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **68**
- SRM **5.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84.2%)	80 %	5
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (10.5%)	80 %	3
Grain	Pszeniczny Crystal I	0.25 kg (5.3%)	75 %	125

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Dawn	35 g	30 min	13.5 %
Boil	Pioneer	35 g	50 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Czarna Porzeczka	1500 g	Secondary	10 day(s)