

Dymione polskie

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **42**
- SRM **7.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Słód jęczmienny wędzony drewnem gruszy Viking Malt | 4 kg (61.5%) | --- % | 10 |
| Grain | Pilsner Malt Weyermann | 2 kg (30.8%) | --- % | 4 |
| Grain | Red Active Viking Malt | 0.1 kg (1.5%) | --- % | 35 |
| Grain | Castle Malting - Château Biscuit | 0.4 kg (6.2%) | --- % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Chinook | 30 g | 70 min | 11.8 % |
| Boil | Lublin (Lubelski) | 20 g | 15 min | 3 % |
| Boil | Sybilla | 20 g | 15 min | 4.5 % |

Yeasts

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