

# Górki

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **37**
- SRM **7.1**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (93.8%) | 80 %  | 5   |
| Grain | Strzegom Karmel 150  | 0.3 kg (6.3%)  | 75 %  | 150 |

## Hops

| Use for   | Name    | Amount | Time   | Alpha acid |
|---|---------|--------|--------|------------|
| Boil  | Sybilla | 20 g   | 60 min | 6.8 %      |
| Boil  | Perle   | 20 g   | 30 min | 6.7 %      |
| Zamiast Fuggles - Perle 6,7 AK ilosc dostosowac do zadanego ibu |         |        |        |            |
| Boil  | Cascade | 20 g   | 5 min  | 7.3 %      |
| Boil  | Sybilla | 20 g   | 15 min | 6.8 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-04 | Ale  | Dry  | 11 g   | Fermentis  |