

Grisette

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **17**
- SRM **5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (71.8%)	81 %	4
Grain	Pszeniczny	0.7 kg (20.1%)	85 %	4.5
Grain	Płatki owsiane	0.2 kg (5.7%)	60 %	3
Grain	Strzegom Karmel 300	0.08 kg (2.3%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	8.1 %
Boil	Saaz (Czech Republic)	15 g	25 min	4.3 %
Aroma (end of boil)	East Kent Goldings	10 g	5 min	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentum Mobile FM702	Ale	Liquid	60 ml	Fermentum Mobile

starter kręcony na mieszadle 48h w obj. 1L 10 BLG - ilość zadanych drożdży podana orientacyjnie