

Groisik (Lubelski)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **32**
- SRM **6.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (35.7%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (17.9%)	80 %	6
Grain	Biscuit Malt	0.3 kg (5.4%)	79 %	45
Grain	Weyermann - Caraamber	0.3 kg (5.4%)	75 %	65

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Summit	30 g	20 min	17 %
Boil	Summit	15 g	60 min	17 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	5 min	4 %
Aroma (end of boil)	Summit	5 g	0 min	17 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Dry Hop	loral	30 g	5 day(s)	15 %
Dry Hop	Summit	10 g	5 day(s)	17 %

Dry Hop	Lublin (Lubelski)	60 g	5 day(s)	4 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis