

# Kobart na wiosnę II

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **54**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	4
Grain	Strzegom Monachijski typ I	1 kg (16.7%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	20 g	15 min	12 %
Boil	Amarillo	20 g	0 min	9.5 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	12.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min