

Kociotek wersja 3 poprawka

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **59.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **48.2 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **32.3 liter(s)** of **76C** water or to achieve **59.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 9.5 kg (88.8%) | 81 % | 4 |
| Grain | Pszeniczny | 0.4 kg (3.7%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (4.7%) | 78 % | 4 |
| Grain | Weyermann - Zakwaszajacy | 0.3 kg (2.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Magnat | 20 g | 70 min | 14 % |
| Boil | Saaz (Czech Republic) | 40 g | 40 min | 3.2 % |
| Boil | Premiant | 15 g | 30 min | 9.8 % |