

## moje drugie piwo

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- Gravity **12.6 BLG**
- ABV ---
- IBU **3**
- SRM **37**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

### Steps

- Temp **70 C**, Time **60 min**

### Mash step by step

- Heat up **10.8 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.1 kg (2.8%)	68 %	1202
Grain	Strzegom Karmel 300	0.5 kg (13.9%)	70 %	299
Grain	Strzegom Monachijski typ II	3 kg (83.3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	3 g	40 min	4 %
Boil	Marynka	2 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	2 g	Bottling	---