

Nowe słody - nowe przygody

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **18.9 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **18.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (80.6%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (16.1%)	79 %	10
Grain	Weyermann - Acidulated Malt	0.1 kg (3.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	lunga	15 g	10 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
W34/70	Lager	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	10 g	Boil	10 min
Fining	whirflock	2.5 g	Boil	7 min