

## Nowy sezon

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.3**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

### Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name             | Amount       | Yield | EBC |
|-------|------------------|--------------|-------|-----|
| Grain | Słód pilznieński | 4.5 kg (90%) | 80 %  | 3.5 |
| Grain | słód pszeniczny  | 0.5 kg (10%) | 80 %  | 4   |

### Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | ariana  | 10 g   | 15 min   | 12.1 %     |
| Boil    | MISTRAL | 10 g   | 15 min   | 8 %        |
| Boil    | ariana  | 20 g   | 5 min    | 12.1 %     |
| Boil    | MISTRAL | 20 g   | 5 min    | 8 %        |
| Dry Hop | ariana  | 30 g   | 7 day(s) | 12.1 %     |
| Dry Hop | MISTRAL | 30 g   | 7 day(s) | 8 %        |

### Yeasts

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