

# Ojcowskie

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **9.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.6 liter(s)**

## Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (62.5%)	81 %	4
Grain	Carared	0.8 kg (16.7%)	76 %	39
Grain	Caraamber	0.6 kg (12.5%)	76 %	59
Grain	Biscuit Malt	0.4 kg (8.3%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	20 min	4.2 %
Boil	Lublin (Lubelski)	15 g	5 min	4.2 %
Boil	Magnum	9 g	50 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale