

Saison

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **23**
- SRM **5**

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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **67.7C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.15 kg (55.8%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (17.7%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (17.7%) | 81 % | 6 |
| Sugar | Cukier brązowy | 0.5 kg (8.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 15 g | 20 min | 4 % |
| Boil | Sybilla | 27 g | 15 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| T-48 | Ale | Dry | 11.5 g | --- |

Notes

- refermentacja 6 g cukru
Jun 16, 2017, 4:03 PM