

Słoneczny brzeg

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **37**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **93.5 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **20 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **68.8C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Keep mash **20 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|------------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.796 kg (16.4%) | 80 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 1.01 kg (20.8%) | 81 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.081 kg (22.2%) | 79 % | 22 |
| Grain | Cara Blonde - Castle Malting | 1 kg (20.5%) | 78 % | 20 |
| Grain | Karmelowy Czerwony | 0.525 kg (10.8%) | 75 % | 59 |
| Grain | Strzegom wędzony jabłoń | 0.455 kg (9.3%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Mash | Marynka | 15 g | 60 min | 8.8 % |
| Boil | Marynka | 30 g | 35 min | 8.8 % |
| Boil | Oktawia | 10 g | 35 min | 7.8 % |
| Boil | Lublin (Lubelski) | 40 g | 25 min | 4 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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