

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