

# Śmieciowe

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **60**
- SRM **4.5**
- Style **Specialty Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.7 kg (70.1%)	80 %	4
Grain	Maris Otter Crisp Pale Ale	0.5 kg (9.5%)	83 %	6
Grain	Weyermann pszeniczny jasny	0.65 kg (12.3%)	80 %	4
Grain	Monachijski typ II 20-25 EBC Weyermann	0.43 kg (8.1%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11.5 %
Boil	Premiant	25 g	10 min	10.6 %
Boil	Tettnang	20 g	5 min	4.8 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	0 min	4.5 %
Whirlpool	Summit	30 g	15 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	800 ml	Fermentis