

Szybkie Śniadanie

- Gravity **12.9 BLG**
- ABV ---
- IBU **14**
- SRM **4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (30%)	80 %	5
Grain	Orkiszowy	1 kg (20%)	82 %	4
Grain	Żytni	1 kg (20%)	85 %	8
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Płatki ryżowe	0.5 kg (10%)	85 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %