

## Tak

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **55**
- SRM **10**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **28 min**

### Mash step by step

- Heat up **10.5 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **66C**
- Keep mash **28 min** at **72C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.75 kg (91.7%)	79 %	6
Grain	Karmelowy żytni Strzegom	0.25 kg (8.3%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	12.5 g	60 min	10 %
Aroma (end of boil)	Sybilla	12.5 g	30 min	3.5 %
Aroma (end of boil)	Pekko	6 g	30 min	13.6 %
Boil	Lublin (Lubelski)	12.5 g	10 min	4 %
Boil	Pekko	7 g	10 min	13.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
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Herb	Twara Cytrynowa	10 g	Mash	---
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