

# TOM1

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.6 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński      | 1.5 kg (35.7%) | 80 %  | 4   |
| Grain | MONACHIJSKI              | 1.2 kg (28.6%) | 80 %  | 3   |
| Grain | Strzegom Wiedeński       | 1 kg (23.8%)   | 79 %  | 10  |
| Grain | Karmelowy Jasny<br>30EBC | 0.5 kg (11.9%) | 75 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Magnum            | 15 g   | 60 min | 13.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g   | 10 min | 4 %        |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Saflager W 34/70 | Lager | Dry  | 11 g   | Fermentis  |