

# Wielozbożowe

- Gravity **12.1 BLG**
- ABV ---
- IBU **28**
- SRM **4.4**
- Style **Extra Special/Strong Bitter (English Pale Ale)**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **24.8 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (55.6%)	81 %	6
Grain	Płatki pszeniczne	0.4 kg (7.4%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3
Adjunct	Briess - Barley Flakes	0.4 kg (7.4%)	70 %	3
Adjunct	Briess - Rye Flakes	0.4 kg (7.4%)	71 %	6
Adjunct	płatki orkiszowe	0.4 kg (7.4%)	71 %	3
Adjunct	Briess - Brown Rice Flakes	0.4 kg (7.4%)	60 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	12.9 %
Boil	Bramling	15 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis