

Niedbalski

- Gravity **11.2 BLG**
- ABV ---
- IBU **47**
- SRM **7.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	4 kg (80%)	80 %	16
Grain	Weyermann - Carapils	1 kg (20%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	100 g	60 min	4 %
Whirlpool	Tradition	50 g	15 min	5.5 %
Dry Hop	Tradition	50 g	3 day(s)	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM21 Odkrycie sezonu	Ale	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	pieprz czarny	5 g	Boil	5 min

Notes

- Schłodzić do 20st C i zadać drożdże.

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Natychmiast przenieść w 15st C i przetrzymać tam 5 dni od pierwszego bulknięcia
Wrócić do temperatury pokojowej, ew. podbić na 28st C - do czystego + 3 dni dry hop
Cold crash 1-2 dni, jak wyjdzie.
Butelkowanie z refermentacją cukrem do 2,9vol.
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