Mętna ipka do kega

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

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

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(65.2%)*	81 %	4
Grain	Pszeniczny	1 kg *(21.7%)*	85 %	4
Grain	Płatki owsiane	0.6 kg *(13%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	11 %
Aroma (end of boil)	Centennial	10 g	1 min	10.5 %
Aroma (end of boil)	Simcoe	10 g	1 min	13.2 %
Aroma (end of boil)	Sabro	10 g	1 min	10 %
Dry Hop	Simcoe	40 g	3 day(s)	13.2 %
Dry Hop	Sabro	10 g	3 day(s)	13 %
Dry Hop	Centennial	10 g	3 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

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