Prostackie Jasne na lenia

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **40**
- SRM **4.7**
- Style **Specialty Beer**

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 **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **85 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **85 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(83.3%)*	80 %	4
Grain	Strzegom Wiedeński	1 kg *(16.7%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	50 min	11.1 %
Boil	Marynka	35 g	10 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Skórki cytryny	20 g	Boil	10 min
Spice	Żurawina suszona	20 g	Boil	15 min

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