

2.5 na 100

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **42**
- SRM **2.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **13.8 liter(s)**

Steps

- Temp **63 C**, Time **20 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **10.6 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **20 min** at **63C**
- Keep mash **45 min** at **72C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	2.5 kg (78.1%)	78 %	6
Grain	Strzegom Pszeniczny	0.3 kg (9.4%)	81 %	6
Grain	Płatki owsiane	0.4 kg (12.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	50 min	10 %
Boil	Simcoe	10 g	20 min	11.7 %
Boil	centenial	10 g	20 min	9.4 %
Boil	Citra	10 g	20 min	12 %
Boil	Citra	10 g	6 min	12 %
Boil	Simcoe	10 g	6 min	11.7 %
Boil	Centennial	10 g	6 min	9.4 %
Boil	citra	10 g	1 min	12 %
Boil	Simcoe	10 g	1 min	11.7 %
Boil	Centennial	10 g	1 min	9.4 %
Whirlpool	Citra	20 g	0 min	12 %
Whirlpool	Simcoe	20 g	0 min	11.7 %
Whirlpool	Centennial	20 g	0 min	9.4 %