

## #25 - cuda wianki co zostało??

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **47**
- SRM **9.1**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **59.9 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **30.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount         | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński           | 5 kg (65.8%)   | 90 %  | 4   |
| Grain | dekstrynowy                   | 1 kg (13.2%)   | 70 %  | 10  |
| Grain | Karmelowy Pszeniczny Strzegom | 1.6 kg (21.1%) | 79 %  | 130 |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Kohatu  | 40 g   | 30 min | 7.8 %      |
| Boil                | Motueka | 60 g   | 30 min | 8 %        |
| Aroma (end of boil) | Galaxy  | 40 g   | 15 min | 15 %       |