

Na lekko

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU ---
- SRM **3.9**
- Style **California Common Beer**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **78C**
- Sparge using **24.9 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Pilzneński IREKS | 6 kg (70.6%) | 80.5 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (5.9%) | 60 % | 3 |
| Grain | Orkisz niesłodowany | 1.5 kg (17.6%) | 40 % | 4 |
| Grain | Briess - Rye Malt | 0.5 kg (5.9%) | 80 % | 7 |