

# Przepis na wesele

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **5.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (37.7%)	80 %	4
Grain	Viking Munich Malt	1.5 kg (28.3%)	78 %	20
Grain	Viking Pale Ale malt	1 kg (18.9%)	79 %	6
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3
Grain	Viking Wheat Malt	0.3 kg (5.7%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	15 g	45 min	12 %
Boil	East Kent Goldings	35 g	15 min	4.6 %
Dry Hop	Sybilla	15 g	10 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---