

sulipszenica

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **47C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **25 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.13 kg (42.9%)	81 %	4
Grain	Pszeniczny	2.84 kg (57.1%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7.09 g	50 min	12 %
Boil	Saaz (Czech Republic)	7.09 g	30 min	4.5 %
Boil	Styrian Golding10	7.09 g	30 min	3.6 %
Aroma (end of boil)	Citra	7.09 g	5 min	12 %
Aroma (end of boil)	Saaz (Czech Republic)	7.09 g	5 min	4.5 %
Aroma (end of boil)	Styrian Golding	7.09 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	7.09 g	Boil	10 min
Spice	kolendra	7.09 g	Boil	10 min
Spice	pomarancza	7.09 g	Boil	10 min