

# Weselne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (88.9%)   | 78 %  | 6   |
| Grain | Pszeniczny           | 0.5 kg (11.1%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort          | Chinook | 15 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Citra   | 15 g   | 5 min    | 12 %       |
| Aroma (end of boil) | Mosaic  | 15 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Simcoe  | 15 g   | 5 min    | 13.2 %     |
| Dry Hop             | Citra   | 25 g   | 4 day(s) | 12 %       |
| Dry Hop             | Simcoe  | 25 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Mosaic  | 25 g   | 4 day(s) | 10 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | ---        |