# WIEDENSKI MASH

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Strzegom Wiedeński | 5 kg *(38.5%)* | 79 % | 10 |
| Grain | Strzegom Pilzneński | 7 kg *(53.8%)* | 80 % | 4 |
| Grain | Karmelowy Pszeniczny Strzegom | 1 kg *(7.7%)* | 79 % | 130 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Magnum | 10 g | 60 min | 11.5 % |
| Aroma (end of boil) | Citra | 30 g | 15 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 20 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 30 g | 5 min | 8.8 % |
| Dry Hop | Citra | 30 g | 2 day(s) | 13.5 % |
| Dry Hop | Amarillo | 30 g | 2 day(s) | 8.8 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |
| WLP023 - Burton Ale Yeast | Ale | Liquid | 40 ml | White Labs |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Spice | AFRAMON MADAGASKARSKI | 20 g | Boil | 15 min |