

#7 W

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **13**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **13.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8 liter(s)**
- Total mash volume **10.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**

Mash step by step

- Heat up **8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **13.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (37.7%)	82 %	4
Grain	Viking Wheat Malt	0.25 kg (9.4%)	83 %	5
Grain	Wheat, Flaked	1.2 kg (45.3%)	77 %	4
Grain	Oats, Flaked	0.2 kg (7.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	5 min
Spice	Skórka limonki lub cytryny	5 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min
zgnieść lub zmielić				