

#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 | | | | |