

# "Bigos"

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.9**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23.1 liter(s)**

## Steps

- Temp **42 C**, Time **60 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **45.7C**
- Add grains
- Keep mash **60 min** at **42C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.845 kg (49.2%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.435 kg (42.1%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	50 g	60 min	5.5 %
Boil	Amarillo	6 g	48 min	8.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12 g	---