

## coś tam test

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **55**
- SRM **3.8**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.5 kg (50%)	83 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	13.6 %
Boil	Sybilla	15 g	60 min	6.9 %
Boil	Magnat	10 g	40 min	13.6 %
Boil	Magnat	10 g	20 min	13.6 %
Boil	Magnat	10 g	5 min	13.6 %
Boil	Sybilla	40 g	5 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---