

# Gorzko, gorzko/Hybrydowy Rosomak (weselne)

- Gravity **12.1 BLG**
- ABV ---
- IBU **30**
- SRM **4.8**
- Style **California Common Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (69%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (23%)	79 %	10
Grain	Strzegom Pszeniczny	0.25 kg (5.7%)	81 %	6
Grain	Weyermann - Acidulated Malt	0.1 kg (2.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	10 g	10 min	11 %
Boil	lunga	30 g	0 min	11 %
Dry Hop	lunga	90 g	3 day(s)	11 %
Dry Hop	Motueka	50 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 California Lager	Lager	Dry	11 g	Mangrove Jack's