

JASNY GWINT

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **42**
- SRM **4.4**

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 **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6.5 %
Boil	Sybilla	25 g	30 min	4.6 %
Boil	Sybilla	25 g	10 min	4.6 %