

Kłasy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **31.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **25 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|------|
| Grain | Fawcett - Pszeniczny Czekoladowy | 0.4 kg (7.7%) | 73 % | 1001 |
| Grain | Strzegom pszenica prażona | 0.2 kg (3.8%) | 70 % | 1000 |
| Grain | Pszeniczny | 4.6 kg (88.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Galaxy | 11 g | 30 min | 15 % |
| Boil | Citra | 12 g | 30 min | 12 % |
| Boil | East Kent Goldings | 12 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11 g | Safale |