

# kwiecień-plecień

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **5.9**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **64 C**, Time **30 min**
- Temp **73 C**, Time **40 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **40 min** at **73C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (27.8%)	82 %	4
Grain	Viking Munich Malt	2.5 kg (46.3%)	78 %	18
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Grain	Żytni	0.4 kg (7.4%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	50 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	10 min	4 %
Whirlpool	Cascade PL	40 g	2 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	whirlflock	0.5 g	Boil	15 min