

przeniczne

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4**

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 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Whirlpool	Mosaic	15 g	30 min	10 %
Whirlpool	Citra	15 g	30 min	12 %
Whirlpool	Amarillo	15 g	30 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale