

# WielkaWyspa

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **25**
- SRM **3.6**
- Style **Special/Best/Premium Bitter**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 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 **64 C**, Time **65 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	5 kg (100%)	84.78 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	40 g	65 min	4.8 %
Boil	Styrian Goldings	40 g	10 min	4.8 %
Dry Hop	Styrian Goldings	20 g	14 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale - English Ale Yeast S-04	Ale	Dry	11.5 g	Fermentis / Safale