

# Wielozbożowiec

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński          | 4 kg (66.7%)  | 81 %  | 4   |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (8.3%) | 85 %  | 4   |
| Grain | Żytni                | 0.5 kg (8.3%) | 85 %  | 8   |
| Grain | Słód owsiany Fawcett | 0.5 kg (8.3%) | 61 %  | 5   |

## Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra  | 50 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic | 50 g   | 20 min   | 10 %       |
| Dry Hop   | Mosaic | 50 g   | 2 day(s) | 10 %       |
| Dry Hop   | Galaxy | 100 g  | 2 day(s) | 15 %       |

## Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 200 ml | White Labs |