

WIETRZENIE MAGAZYNU

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **14.7**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|------------------|-------|-----|
| Grain | Castle Pale Ale | 1 kg (30.3%) | 80 % | 8 |
| Grain | Weyermann - Caraamber | 0.718 kg (21.8%) | 75 % | 65 |
| Grain | Strzegom Wiedeński | 0.323 kg (9.8%) | 79 % | 10 |
| Grain | Weyermann - Carawheat | 0.704 kg (21.3%) | 77 % | 97 |
| Grain | Carahell | 0.272 kg (8.2%) | 77 % | 26 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 0.282 kg (8.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Cascade | 35 g | 60 min | 7.1 % |
| Boil | Cascade | 10 g | 30 min | 7.1 % |
| Aroma (end of boil) | Cascade | 15 g | 5 min | 7.1 % |
| Whirlpool | Cascade | 15 g | 10 min | 7.1 % |
| Dry Hop | Cascade | 25 g | 2 day(s) | 7.1 % |
| Dry Hop | Simcoe | 130 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 200 ml | Fermentum Mobile |