

# Kłasy

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **31.5**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **75 C**, Time **25 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **25 min** at **75C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Pszeniczny Czekoladowy	0.4 kg (7.7%)	73 %	1001
Grain	Strzegom pszenica prażona	0.2 kg (3.8%)	70 %	1000
Grain	Pszeniczny	4.6 kg (88.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	11 g	30 min	15 %
Boil	Citra	12 g	30 min	12 %
Boil	East Kent Goldings	12 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale