

# kukurydziane

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **24**
- SRM **4.5**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	viking malt honing/crystal10l	0.2 kg (6.3%)	78.5 %	20
Grain	Weyermann - Pilsner Malt	2 kg (62.5%)	81 %	5
Grain	Corn, Flaked	1 kg (31.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	30 min	12.8 %
Boil	Chinook	5 g	15 min	12.8 %
Dry Hop	Chinook	35 g	4 day(s)	12.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa weast cost	Ale	Dry	5 g	gozdawa