

Kukurydziany Eksperyment

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **3 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **33.8 liter(s)**

Steps

- Temp **57 C**, Time **30 min**
- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.3 liter(s)** of strike water to **62.3C**
- Add grains
- Keep mash **30 min** at **57C**
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop MepPilsner	4.5 kg (60%)	85 %	4
Grain	Kukurydza	3 kg (40%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	50 g	60 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss Y1433	Wheat	Slant	1000 ml	Mauribrew

Extras

Type	Name	Amount	Use for	Time
Water Agent	Enzym Scukrzający	2 g	Mash	60 min