

# Lekkie Wiosenne

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **31**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base	1.5 kg (46.2%)	79 %	5
Grain	Żytni	0.5 kg (15.4%)	81 %	8
Grain	Strzegom Pilzneński	1 kg (30.8%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	0.25 kg (7.7%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	10 g	40 min	9 %
Boil	Target	15 g	20 min	9 %
Aroma (end of boil)	Centennial	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	10 min	13.5 %
Aroma (end of boil)	Citra	20 g	0 min	13.5 %
Dry Hop	Eureka!	20 g	5 day(s)	18 %
Dry Hop	Centennial	20 g	4 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Chłodnica	1 g	Boil	15 min