

Letni Wiatr

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (57.7%)	81 %	4
Grain	Viking Pale Ale malt	1 kg (19.2%)	80 %	5
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.6%)	60 %	3
Grain	Abbey Castle	0.2 kg (3.8%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	14.6 %
Boil	Belma	10 g	10 min	9.4 %
Dry Hop	Izabella	20 g	3 day(s)	5.1 %
Dry Hop	Belma	20 g	3 day(s)	9.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
New England Ale Yeast	Ale	Slant	300 ml	Lallemand