

## Mix-wrzesniowy

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **10.7**

### 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

- Temp **44 C**, Time **30 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **30 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 1 kg (23.3%) | 80 %   | 5   |
| Grain | Pszeniczny           | 1 kg (23.3%) | 85 %   | 4   |
| Grain | Strzegom Pilzneński  | 1 kg (23.3%) | 80 %   | 4   |
| Grain | Monachijski          | 1 kg (23.3%) | 80 %   | 16  |
| Grain | Special B Malt       | 0.3 kg (7%)  | 65.2 % | 315 |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 8 g    | 60 min   | 12 %       |
| Boil                | Simcoe   | 8 g    | 10 min   | 13.2 %     |
| Boil                | Mosaic   | 10 g   | 5 min    | 10 %       |
| Aroma (end of boil) | Citra    | 10 g   | 0 min    | 12 %       |
| Aroma (end of boil) | Simcoe   | 10 g   | 0 min    | 13.2 %     |
| Aroma (end of boil) | Mosaic   | 10 g   | 0 min    | 10 %       |
| Dry Hop             | Cascade  | 30 g   | 0 day(s) | 6 %        |
| Dry Hop             | Amarillo | 25 g   | 0 day(s) | 9.5 %      |

## Yeasts

| Name         | Type  | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale US-05 | Wheat | Dry  | 11.5 g | Fermentis  |