

## 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