

nn

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **5.7**

### 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.4 kg (75.6%)	85 %	4
Grain	Strzegom Pilzneński	0.5 kg (11.1%)	80 %	4
Grain	Strzegom Wiedeński	0.4 kg (8.9%)	79 %	10
Grain	Karmelowy Pszeniczny Strzegom	0.2 kg (4.4%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	50 min	5.1 %
Boil	East Kent Goldings	15 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	laktoza	300 g	Boil	10 min
Spice	rumianek	25 g	Secondary	5 day(s)
Spice	lipa	25 g	Secondary	5 day(s)
Spice	east kent golding	15 g	Primary	5 day(s)