

## Przenicowe cos

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **17.5**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Czekoladowy 1200	0.25 kg (4%)	68 %	1202
Grain	Pszeniczny	4 kg (64%)	85 %	4
Grain	Pilzneński	2 kg (32%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Slant	500 ml	---