

Przepis na wesele vol.2

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **6.3**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **71 C**, Time **20 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **71C**
- Keep mash **15 min** at **78C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (52.6%)	80 %	4
Grain	Viking Munich Malt	2 kg (35.1%)	78 %	20
Grain	Płatki owsiane	0.5 kg (8.8%)	85 %	3
Grain	Pszenica niesłodowana	0.2 kg (3.5%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	20 g	45 min	11.5 %
Boil	East Kent Goldings	20 g	15 min	5.4 %
Dry Hop	Sybilla	15 g	10 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---