

Pszenica w Szkocką krata

- Gravity **5.3 BLG**
- ABV **2 %**
- IBU **10**
- SRM **2.4**
- Style **Irish Red Ale**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **57.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **15 min**
- Temp **71 C**, Time **40 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **68C**
- Keep mash **40 min** at **71C**
- Sparge using **49 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 4.4 kg (100%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 40 min | 10 % |
| Aroma (end of boil) | Mosaic | 13 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM12 W szkocką kratę | Ale | Slant | 200 ml | Fermentum Mobile |