

## W1D-SPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **26**
- SRM **4.4**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.2 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3.3 kg (69.5%)	80 %	7
Grain	Carahell	0.25 kg (5.3%)	77 %	26
Grain	Płatki pszeniczne	0.6 kg (12.6%)	85 %	3
Grain	Płatki owsiane	0.6 kg (12.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	20 g	30 min	12 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Whirlpool	Amarillo	20 g	30 min	9.5 %
Dry Hop	Amarillo	20 g	3 day(s)	9.5 %
Dry Hop	Centennial	20 g	3 day(s)	10.5 %