

# WEED Companion

- Gravity **14.3 BLG**
- ABV ---
- IBU **55**
- SRM **5.7**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (46.9%)	81 %	5
Grain	Weyermann pszeniczny jasny	3 kg (46.9%)	80 %	6
Grain	Weyermann - Light Munich Malt	0.4 kg (6.3%)	82 %	14

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	12 %
Boil	lunga	10 g	15 min	12 %
Boil	Cascade	10 g	10 min	6 %
Boil	lunga	10 g	10 min	12 %
Boil	Cascade	10 g	5 min	6 %
Boil	lunga	10 g	5 min	12 %
Boil	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	70 g	7 day(s)	6 %
Dry Hop	lunga	30 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	10 g	Boil	10 min
Spice	Trawa cytrynowa	10 g	Secondary	7 day(s)