

## Weselna próba

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **4.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (88.9%)	80 %	7
Grain	Pszeniczny	0.5 kg (11.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	15 g	60 min	13 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Mosaic	5 g	10 min	10 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Dry Hop	Citra	20 g	3 day(s)	12 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis