

weselne

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (92.6%)	81 %	4
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	30 min	13.5 %
Boil	Sybilla	40 g	5 min	3.5 %