

# WIECZORNE

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- Gravity **11 BLG**
- ABV ---
- IBU **27**
- SRM **11.8**
- Style **Standard/Ordinary Bitter**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (89.6%)	79 %	6
Grain	Fawcett - Crystal Pszeniczny	0.7 kg (10.4%)	70 %	160

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	55 min	11.5 %
Aroma (end of boil)	Fuggles	30 g	5 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	20 g	Safale