

# WIEDENSKI MASH

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **8.1**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	5 kg (38.5%)	79 %	10
Grain	Strzegom Pilzneński	7 kg (53.8%)	80 %	4
Grain	Karmelowy Pszeniczny Strzegom	1 kg (7.7%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	11.5 %
Aroma (end of boil)	Citra	30 g	15 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	15 min	8.8 %
Aroma (end of boil)	Citra	20 g	5 min	13.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.8 %
Dry Hop	Citra	30 g	2 day(s)	13.5 %
Dry Hop	Amarillo	30 g	2 day(s)	8.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile
WLP023 - Burton Ale Yeast	Ale	Liquid	40 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	AFRAMON MADAGASKARSKI	20 g	Boil	15 min