

# Wielka Mieszanka

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- Gravity **14.3 BLG**
- ABV ---
- IBU ---
- SRM **14.3**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **45 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **45 min** at **70C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.8 kg (48.7%)	79 %	6
Grain	Cara Blonde - Castle Malting	0.05 kg (0.9%)	78 %	20
Grain	Weyermann - Carabelge	0.75 kg (13%)	30 %	35
Grain	Strzegom Czekoladowy 400	0.15 kg (2.6%)	68 %	400
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (8.7%)	81 %	4
Grain	Strzegom Pilzneński	1.5 kg (26.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Saaz (Czech Republic)	25 g	14 day(s)	4.5 %
Dry Hop	Columbus/Tomahawk/Zeus	5 g	14 day(s)	15.5 %
Dry Hop	Willamette	23 g	14 day(s)	5 %
Dry Hop	Cascade	20 g	14 day(s)	6 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech	8 g	Boil	15 min
Flavor	cukier	250 g	Boil	60 min