

Zimowy Wypas krów

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **1 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **1 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszoniczny | 3 kg (50%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|--------|------------|
| Boil | Bravo | 15 g | 50 min | 13.7 % |
| Boil | Citra | 25 g | 3 min | 13.7 % |
| Boil | Galaxy | 25 g | 3 min | 14.5 % |
| Boil | Enigma (AUS) | 25 g | 3 min | 16.5 % |