

# chuj wie co

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **55**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (51.8%)	85 %	7
Grain	Viking Wheat Malt	2.86 kg (42.3%)	83 %	5
Grain	Płatki owsiane	0.4 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga szyszka	30 g	60 min	11 %
Whirlpool	Citra	30 g	20 min	13.9 %
Whirlpool	Amarillo	30 g	20 min	9.8 %
Whirlpool	Mosaic	30 g	20 min	12.6 %
Dry Hop	Citra	30 g	3 day(s)	13.9 %
Dry Hop	Amarillo	30 g	3 day(s)	9.8 %
Dry Hop	Mosaic	30 g	3 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---