

Dwa Słody WG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **5**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (52.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (29.2%)	79 %	10
Grain	Weyermann - Carapils	0.1 kg (2.9%)	78 %	4
Grain	Acid Malt	0.03 kg (0.9%)	58.7 %	6
Grain	Grodziski pszeniczny wędzony dębem	0.3 kg (8.7%)	80 %	3
Grain	Carahell	0.2 kg (5.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Dry Hop	Lublin (Lubelski)	10 g	5 day(s)	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	70 ml	Fermentis