

Lekkie Wiosenne

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **31**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **13 liter(s)**

Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **80.6C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Colorado Pale Base | 1.5 kg (46.2%) | 79 % | 5 |
| Grain | Żytni | 0.5 kg (15.4%) | 81 % | 8 |
| Grain | Strzegom Pilznieński | 1 kg (30.8%) | 80 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 0.25 kg (7.7%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Target | 10 g | 40 min | 9 % |
| Boil | Target | 15 g | 20 min | 9 % |
| Aroma (end of boil) | Centennial | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 13.5 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 13.5 % |
| Dry Hop | Eureka! | 20 g | 5 day(s) | 18 % |
| Dry Hop | Centennial | 20 g | 4 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|--------|
| Other | Chłodnica | 1 g | Boil | 15 min |