

# Na Bitwę WCAPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU ---
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (92.3%)  | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 0.5 kg (7.7%) | 83 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra  | 25 g   | 0 min    | 12 %       |
| Dry Hop             | Mosaic | 25 g   | 3 day(s) | 10 %       |

## Yeasts

| Name              | Type | Form   | Amount | Laboratory       |
|-------------------|------|--------|--------|------------------|
| FM50 Kłosy Kansas | Ale  | Liquid | 30 ml  | Fermentum Mobile |