

Wielkanoc 2024

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.9 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **20 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3 kg (54.5%) | 82 % | 4 |
| Grain | Viking Munich Malt | 1.5 kg (27.3%) | 78 % | 18 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 40 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 40 g | 2 min | 4 % |
| Aroma (end of boil) | Cascade PL | 60 g | 2 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|------|--------|------------|
| U.S. East Coast 01 "Conan" | Ale | Dry | 20 g | Gozdawa |