

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **39**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **20 min**

Mash step by step

- Heat up **13.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **75C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3.08 kg (66.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.03 kg (22.2%)	82 %	5
Grain	Weyermann - Carapils	0.52 kg (11.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Motueka	15 g	20 min	7 %
Boil	Motueka	15 g	10 min	7 %
Aroma (end of boil)	Motueka	15 g	5 min	7 %
Aroma (end of boil)	Motueka	5 g	0 min	7 %
Dry Hop	Motueka	50 g	2 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis