

#25 - cuda wianki co zostało??

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **47**
- SRM **9.1**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **3 %**
- Size with trub loss **52 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **59.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **37.1 liter(s)** of **76C** water or to achieve **59.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (65.8%)	90 %	4
Grain	dekstrynowy	1 kg (13.2%)	70 %	10
Grain	Karmelowy Pszeniczny Strzegom	1.6 kg (21.1%)	79 %	130

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	40 g	30 min	7.8 %
Boil	Motueka	60 g	30 min	8 %
Aroma (end of boil)	Galaxy	40 g	15 min	15 %