

8#

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (72.2%)	80 %	4
Grain	Strzegom Wiedeński	1.2 kg (16.7%)	79 %	10
Grain	Pszenica niesłodowana	0.8 kg (11.1%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.1 %
Boil	Amarillo	10 g	30 min	9.5 %
Aroma (end of boil)	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Whirlpool	Enigma (AUS)	10 g	1 min	17.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Enigma (AUS)	30 g	4 day(s)	17.2 %

Yeasts

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