

## Druga warka

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **5.5**

### 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Castle Malting - Pilznieński 6-rzędowy	4 kg (66.7%)	80 %	5
Grain	Pilznieński	0.5 kg (8.3%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	15 g	60 min	10 %
Boil	Sorachi Ace	15 g	15 min	10 %
Boil	Sorachi Ace	20 g	10 min	10 %
Boil	Sorachi Ace	30 g	2 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min
Flavor	suszone skórki cytryny	20 g	Boil	8 min
Flavor	trawa cytrynowa	20 g	Boil	5 min
Spice	kolendra	20 g	Boil	5 min