

LasKwasDynias

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **8**
- SRM **3.9**
- Style **Specialty Beer**

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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (54.3%)	80 %	6
Grain	Pilzński	2 kg (43.5%)	81 %	4
Adjunct	Rice Hulls	0.1 kg (2.2%)	2 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	3.5 %
Aroma (end of boil)	Sybilla	15 g	10 min	3.5 %

Extras

Type	Name	Amount	Use for	Time
Flavor	Dynia pieczona	2000 g	Mash	---
Spice	Kolenda	20 g	Boil	15 min
Spice	Sól Himalajska	20 g	Boil	15 min