

Letni Wiatr

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilznieński | 3 kg (57.7%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (19.2%) | 80 % | 5 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.6%) | 60 % | 3 |
| Grain | Abbey Castle | 0.2 kg (3.8%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Ella (AUS) | 20 g | 60 min | 14.6 % |
| Boil | Belma | 10 g | 10 min | 9.4 % |
| Dry Hop | Izabella | 20 g | 3 day(s) | 5.1 % |
| Dry Hop | Belma | 20 g | 3 day(s) | 9.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| New England Ale Yeast | Ale | Slant | 300 ml | Lallemand |