

nn

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **5.7**

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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- 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 | Pszeniczny | 3.4 kg (75.6%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.5 kg (11.1%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 0.4 kg (8.9%) | 79 % | 10 |
| Grain | Karmelowy Pszeniczny Strzegom | 0.2 kg (4.4%) | 79 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 50 min | 5.1 % |
| Boil | East Kent Goldings | 15 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | laktoza | 300 g | Boil | 10 min |
| Spice | rumianek | 25 g | Secondary | 5 day(s) |
| Spice | lipa | 25 g | Secondary | 5 day(s) |
| Spice | east kent golding | 15 g | Primary | 5 day(s) |