

# świeci

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- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU ---
- SRM **3.7**

## 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **63 C**, Time **90 min**
- Temp **80 C**, Time **10 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **90 min** at **63C**
- Keep mash **10 min** at **80C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Casle Malting Whisky Nature | 5 kg (66.7%)   | 85 %  | 4   |
| Sugar | cukier                      | 2.5 kg (33.3%) | --- % | --- |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| turbo | Wine | Dry  | 22 g   | ---        |