

Wesele

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.7**
- Style **Classic American Pilsner**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.44 liter(s) / kg**
- Mash size **24.1 liter(s)**
- Total mash volume **31.1 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (35.7%)	80 %	4
Grain	Viking Pale Ale malt	3 kg (42.9%)	80 %	5
Grain	Pszeniczny	0.5 kg (7.1%)	85 %	4
Grain	płatki jęczmienne	1 kg (14.3%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	20 min	13.5 %
Boil	lunga	15 g	20 min	11 %
Boil	Magnum	10 g	15 min	13.5 %
Boil	lunga	15 g	15 min	11 %
Boil	lunga	15 g	5 min	11 %
Aroma (end of boil)	lunga	15 g	0 min	11 %
Whirlpool	lunga	15 g	0 min	11 %
Dry Hop	lunga	25 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Dry	23 g	Fermentis