

Weselne #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.1**
- Style **Blonde Ale**

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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **60 C**, Time **35 min**
- Temp **72 C**, Time **30 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **35 min** at **60C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **74C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (76.9%)	81 %	5
Grain	Pszeniczny	1 kg (19.2%)	85 %	4
Grain	Płatki pszeniczne	0.2 kg (3.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	30 min	13.2 %
Boil	Simcoe	20 g	20 min	13.2 %
Dry Hop	Citra	30 g	7 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis