

Weselne

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **4.2**

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 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- 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 | Pale Malt (2 Row) UK | 4 kg (88.9%) | 78 % | 6 |
| Grain | Pszeniczny | 0.5 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Chinook | 15 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 15 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 15 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 15 g | 5 min | 13.2 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |
| Dry Hop | Simcoe | 25 g | 4 day(s) | 13.2 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11.5 g | --- |