

# Wielkanoc 2024

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **4 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **74 C**, Time **20 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **74C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (54.5%)	82 %	4
Grain	Viking Munich Malt	1.5 kg (27.3%)	78 %	18
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	2 min	4 %
Aroma (end of boil)	Cascade PL	60 g	2 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
U.S. East Coast 01 "Conan"	Ale	Dry	20 g	Gozdawa