

Dzika porzeczka

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU ---
- SRM **3.1**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.1%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (8.3%)	85 %	3
Adjunct	Pszenica niesłodowana	1 kg (20.8%)	75 %	3
Grain	Briess - Pale Ale Malt	0.5 kg (10.4%)	80 %	7