

## W2L-G

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **4.6**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (52.6%)	85 %	4
Grain	Pilznieński	0.7 kg (12.3%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Tradition	20 g	70 min	5.5 %
Boil	Tradition	20 g	90 min	5.5 %
Boil	Tradition	20 g	60 min	5.5 %

### Extras

Type	Name	Amount	Use for	Time
Spice	Sól	23 g	Boil	10 min
Spice	Kolendra	23 g	Boil	10 min
Flavor	Wiśnie	3000 g	Secondary	14 day(s)