

W2L-G

- 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) |