

# 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	---