

# 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) | Lublín (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<br>"Conan" | Ale  | Dry  | 20 g   | Gozdawa    |