

# Wielozbożowiec

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (66.7%)	81 %	4
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Pszeniczny	0.5 kg (8.3%)	85 %	4
Grain	Żytni	0.5 kg (8.3%)	85 %	8
Grain	Słód owsiany Fawcett	0.5 kg (8.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	50 g	20 min	12 %
Whirlpool	Mosaic	50 g	20 min	10 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Galaxy	100 g	2 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	200 ml	White Labs