

# WIETRZENIE MAGAZYNU

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **57**
- SRM **14.7**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **30 min** at **67C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1 kg (30.3%)	80 %	8
Grain	Weyermann - Caraamber	0.718 kg (21.8%)	75 %	65
Grain	Strzegom Wiedeński	0.323 kg (9.8%)	79 %	10
Grain	Weyermann - Carawheat	0.704 kg (21.3%)	77 %	97
Grain	Carahell	0.272 kg (8.2%)	77 %	26
Grain	Castle Malting - Pilzneński 6-rzędowy	0.282 kg (8.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	35 g	60 min	7.1 %
Boil	Cascade	10 g	30 min	7.1 %
Aroma (end of boil)	Cascade	15 g	5 min	7.1 %
Whirlpool	Cascade	15 g	10 min	7.1 %
Dry Hop	Cascade	25 g	2 day(s)	7.1 %
Dry Hop	Simcoe	130 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile