

#104 No chodźże

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **26.7 liter(s)**
- Trub loss **6 %**
- Size with trub loss **29.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **75.5 C**, Time **3 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **72C**
- Keep mash **3 min** at **75.5C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.5%)	80 %	6.7
Grain	Pszenica niesłodowana	2 kg (36.5%)	75 %	3
Grain	Viking Malt dekstrynowy	1 kg (18.2%)	72 %	4
Grain	Viking Malt enzymatyczny	0.4 kg (7.3%)	76 %	7
Sugar	Cukier z pulpy	0.081 kg (1.5%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria DE 2019 granulát	50 g	10 min	7.7 %
Aroma (end of boil)	Citra US 2019 granulát	15 g	10 min	13.1 %
Dry Hop	Mandarina Bavaria DE 2019 granulát	50 g	3 day(s)	7.7 %
Dry Hop	Citra US 2019 granulát	85 g	3 day(s)	13.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	80 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa limonka	1000 g	Primary	10 day(s)