

## #31 10,5

- Gravity **10 BLG**
- ABV ---
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.7 kg (43%)	85 %	4
Grain	Pilzneński	2 kg (50.6%)	81 %	4
Grain	Weyermann - Carared	0.1 kg (2.5%)	75 %	45
Grain	Zakwaszający	0.15 kg (3.8%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilgrim	15 g	70 min	10 %
Aroma (end of boil)	Mandarina Bavaria	20 g	20 min	7.9 %
Whirlpool	Mandarina Bavaria	30 g	0 min	7.9 %
Dry Hop	Citra	43 g	14 day(s)	13.5 %
Dry Hop	Simcoe	30 g	14 day(s)	13.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Fruit blanche g1	Wheat	Slant	200 ml	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	1 g	Boil	10 min
Spice	Skórka pomarańczy	20 g	Boil	0 min
Spice	Trawa cytrynowa	4 g	Boil	0 min