

# AW\_BEERGOSZCZ #1

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **40 C**, Time **0 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **42.5C**
- Add grains
- Keep mash **0 min** at **40C**
- Keep mash **50 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (50%)	80 %	4
Grain	Pszeniczny	2.7 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Dry Hop	Mosaic	60 g	6 day(s)	10 %
Dry Hop	Citra	60 g	6 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---