

# Dziwne piwo

- Gravity **11.2 BLG**
- ABV ---
- IBU **25**
- SRM **4.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	2.5 kg (52.1%)	--- %	6
Grain	Strzegom Pilzneński	2 kg (41.7%)	--- %	4
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.3%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	50 min	4.6 %
Boil	Fuggles	10 g	60 min	4.6 %
Boil	Fuggles	10 g	40 min	4.6 %
Boil	Fuggles	10 g	30 min	4.6 %
Boil	Fuggles	10 g	20 min	4.6 %
Boil	Bramling	10 g	15 min	4 %
Boil	Fuggles	10 g	10 min	4.6 %
Boil	Bramling	10 g	5 min	4 %
Boil	Fuggles	10 g	5 min	4.6 %
Dry Hop	Fuggles	30 g	5 day(s)	4.6 %
Dry Hop	Bramling	30 g	5 day(s)	4.6 %

## Yeasts

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