

Hej hej pszenica z jufesej

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Pilzneński	1 kg (16.7%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	20 g	60 min	5 %
Boil	Huell Melon	25 g	10 min	7.5 %
Boil	Huell Melon	25 g	1 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	250 ml	---