

# Młyn w robocie

- Gravity **12.1 BLG**
- ABV ---
- IBU **47**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale         | 3 kg (52.2%)   | 79 %  | 6   |
| Grain | Pszeniczny Jasny Bestmalz | 2.5 kg (43.5%) | 82 %  | 4   |
| Grain | Diastatyczny              | 0.25 kg (4.3%) | 80 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Motueka    | 25 g   | 20 min   | 7 %        |
| Aroma (end of boil) | Waimea     | 25 g   | 20 min   | 17 %       |
| Aroma (end of boil) | Rakau (NZ) | 25 g   | 20 min   | 9.5 %      |
| Dry Hop             | Motueka    | 25 g   | 5 day(s) | 7 %        |
| Dry Hop             | Waimea     | 25 g   | 5 day(s) | 17 %       |
| Dry Hop             | Rakau (NZ) | 25 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale  | Dry  | 11.5 g | Fermentis  |