

# Pół na pół

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **36**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (50%)	80 %	4
Grain	Pszeniczny	2.2 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13 %
Boil	Citra	15 g	15 min	13 %
Aroma (end of boil)	Citra	30 g	5 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar

Wleję brzeczkę do wiadra po wcześniejszej warce. J.J. Torpeda rozlana dzień wcześniej.

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	8 g	Boil	10 min