

# Skladak

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- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU ---
- SRM **7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type    | Name                           | Amount         | Yield  | EBC |
|---------|--------------------------------|----------------|--------|-----|
| Grain   | Briess - 2 Row Brewers Malt    | 2.5 kg (30.9%) | 80.5 % | 4   |
| Grain   | lager malt                     | 3 kg (37%)     | 80 %   | --- |
| Grain   | Briess - Rye Malt              | 0.5 kg (6.2%)  | 80 %   | 7   |
| Grain   | Briess - Wheat Malt, White     | 0.5 kg (6.2%)  | 85 %   | 5   |
| Grain   | Briess - Bonlander Munich Malt | 0.5 kg (6.2%)  | 78 %   | 20  |
| Grain   | Victory Malt                   | 0.5 kg (6.2%)  | 73 %   | 49  |
| Grain   | Caramel/Crystal Malt - 20L     | 0.5 kg (6.2%)  | 75 %   | 39  |
| Adjunct | Rice Hulls                     | 0.1 kg (1.2%)  | 1 %    | 0   |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

## Extras

| Type        | Name | Amount | Use for | Time   |
|-------------|------|--------|---------|--------|
| Water Agent | gips | 4 g    | Mash    | 75 min |

|             |               |     |      |        |
|-------------|---------------|-----|------|--------|
| Water Agent | kwask mlekowy | 0 g | Mash | 60 min |
|-------------|---------------|-----|------|--------|