

# Słomiany Wdowiec

- Gravity **13.4 BLG**
- ABV ---
- IBU **34**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (50%)	85 %	7
Grain	Weyermann pszeniczny jasny	3.5 kg (50%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	25 g	60 min	13.6 %
Aroma (end of boil)	Pekko	25 g	10 min	13.6 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	Biala herbata	15 g	Boil	1 min
Spice	Mieta	15 g	Boil	1 min