

# Wieśka

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- Gravity **11.9 BLG**
- ABV ---
- IBU **30**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.3 kg (45.5%)	81 %	6
Grain	Pilzneński	2.5 kg (49.5%)	81 %	4
Grain	Chit Malt	0.25 kg (5%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	60 min	12 %
Boil	Amarillo	17 g	15 min	9.5 %
Boil	Citra	34 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	11.5 g	---