Sweet Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg *(44.4%)*	81 %	6
Grain	Strzegom Pilzneński	2 kg *(44.4%)*	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg *(11.1%)*	75 %	30
Dodajemy przy temperaturze 72*C				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	callista	15 g	50 min	3.3 %
Boil	callista	15 g	30 min	3.3 %
Aroma (end of boil)	callista	20 g	10 min	3.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Lager	Dry	11.5 g	safale