

## weed

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny          | 3 kg (54.5%)   | 85 %  | 4   |
| Grain | Strzegom Pilzneński | 2.5 kg (45.5%) | 80 %  | 4   |

### Hops

| Use for    | Name         | Amount | Time   | Alpha acid |
|------------|--------------|--------|--------|------------|
| First Wort | Chinook      | 5 g    | 60 min | 11.2 %     |
| Boil       | Chinook      | 18 g   | 30 min | 11.2 %     |
| Boil       | Mosaic       | 30 g   | 1 min  | 10 %       |
| Boil       | Enigma (AUS) | 50 g   | 1 min  | 17.2 %     |
| Boil       | Vic Secret   | 30 g   | 1 min  | 16.3 %     |

### Yeasts

| Name                          | Type | Form  | Amount | Laboratory |
|-------------------------------|------|-------|--------|------------|
| WLP001 - California Ale Yeast | Ale  | Slant | 100 ml | White Labs |