Dobrawa

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **28**
- SRM **6.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.75 kg *(55%)*	81 %	6
Grain	Viking Pale Ale malt	1.85 kg *(37%)*	80 %	5
Grain	Strzegom Bursztynowy	0.2 kg *(4%)*	70 %	49
Grain	Strzegom Karmel 150	0.2 kg *(4%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Aroma (end of boil)	Ella (AUS)	20 g	0 min	14.6 %
Aroma (end of boil)	Green Bullet	20 g	0 min	11 %
Dry Hop	Ella	30 g	6 day(s)	14.6 %
Dry Hop	Green Bullet	30 g	6 day(s)	11 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Notes

- V warka (24.01.2016)
  31.01.2016 - zlanie na cichą
  07.02.2016 Chmielenie na zimną
  13.02.2016 - Butelkowanie
  Jan 11, 2018, 9:30 PM