

# Niepokaźna mieszanka

- Gravity **10 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński         | 1 kg (27.8%)   | 80 %  | 4   |
| Grain | Strzegom pszeniczny         | 2 kg (55.6%)   | 81 %  | 6   |
| Grain | Strzegom Monachijski typ II | 0.25 kg (6.9%) | 79 %  | 22  |
| Grain | płatki ryżowa               | 0.35 kg (9.7%) | --- % | --- |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Nugget        | 5 g    | 60 min | 15.3 %     |
| Boil    | Palisade      | 10 g   | 20 min | 8.5 %      |
| Boil    | Pilgrim       | 10 g   | 10 min | 10.1 %     |
| Boil    | Strisselspalt | 10 g   | 5 min  | 3.2 %      |
| Boil    | Strisselspalt | 5 g    | 0 min  | 3.2 %      |
| Boil    | Pilgrim       | 5 g    | 0 min  | 10.1 %     |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory       |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale  | Liquid | 50 ml  | Fermentum Mobile |