

## AW 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (41.7%)	85 %	4
Grain	Pilznieński	2.5 kg (52.1%)	81 %	4
Grain	owsiany	0.3 kg (6.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	20 min	11 %
Whirlpool	Idaho Gem	50 g	1 min	13.7 %
Whirlpool	Equinox	50 g	1 min	13.1 %
Dry Hop	idahp gem i equanot	100 g	2 day(s)	1 %