

Sosnowe

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsneński Viking	2.3 kg (43.4%)	80 %	4
Grain	Słód PSZENICZNY Viking Malt	2 kg (37.7%)	82 %	5
Grain	Słód red ale	0.5 kg (9.4%)	75 %	70
Grain	Słód MONACHIJSKI typ I 16 EBC Crisp	0.5 kg (9.4%)	82 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla własny - szyszki	20 g	60 min	5 %
Aroma (end of boil)	Citra	20 g	10 min	13.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
t53	Ale	Slant	200 ml	---
Gozdawa - BW11 Bavarian Wheat	Wheat	Slant	100 ml	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Flavor	pędy sosnowe	250 g	Boil	10 min