

P L W

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **21**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	łuska ryżowa	0.3 kg (4.8%)	1 %	0
Grain	Strzegom Pilzneński	3 kg (47.6%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (47.6%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	25 g	50 min	7.2 %
Boil	Puławski	25 g	10 min	7.2 %
Dry Hop	Puławski	50 g	5 day(s)	7.2 %

Yeasts

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