

# Patrysiowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

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

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Strzegom pszeniczny | 4.4 kg (44%) | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 4.4 kg (44%) | 80 %  | 4   |
| Grain | Płatki owsiane      | 0.6 kg (6%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne   | 0.6 kg (6%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 20 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 30 g   | 10 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 10 g   | 5 min    | 9.5 %      |
| Whirlpool           | Citra    | 70 g   | 1 min    | 12 %       |
| Dry Hop             | Amarillo | 40 g   | 3 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 60 ml  | Fermentum Mobile |