Jasne amerykańskie coś z resztek

- Gravity **12.1 BLG**
- ABV **---**
- IBU **35**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 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 **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.2 kg *(36.7%)*	79 %	6
Grain	Strzegom Pszeniczny	3.6 kg *(60%)*	81 %	6
Grain	Weyermann Caramunich Malt I	0.1 kg *(1.7%)*	71.7 %	90
Grain	Weyermann Caramunich Malt II	0.1 kg *(1.7%)*	71.7 %	110

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	10 g	10 min	11.7 %
Aroma (end of boil)	Mosaic	10 g	5 min	11.7 %
Whirlpool	Mosaic	30 g	0 min	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	300 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Extras

Type	Name	Amount	Use for	Time
Fining	Mecz irlandzki	5 g	Boil	10 min