

Sunny wheat #3

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **5**
- 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 **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pszeniczny Bestmalz	3 kg (47.6%)	82 %	5
Grain	Słód Pilznieński Bestmalz	3 kg (47.6%)	80.5 %	4
Grain	Karmelowy Czerwony Strzegom	0.3 kg (4.8%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.1 %
Boil	Willamette	20 g	60 min	5.2 %
Boil	Cascade	20 g	10 min	7.1 %
Boil	Willamette	20 g	10 min	5.2 %

Yeasts

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

Notes

- Uwarzone 13/11/19. Drożdże zadane następnego dnia po około 12h.
Fermentacja burzliwa 14/11/19 -22/11/19 (13blg->4.5blg)

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

Fermentacja cicha 22/11/19
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