

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 |