

dwie skały

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (37.5%) | 85 % | 7 |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (37.5%) | 85 % | 5 |
| Grain | Strzegom pszeniczny | 0.5 kg (12.5%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 0.5 kg (12.5%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 12 g | 60 min | 15.5 % |
| Boil | Cascade | 10 g | 30 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 5 min | 6 % |
| Boil | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Huell Melon | 30 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 20 g | Safale |