

Dziwne piwo

- Gravity **11.2 BLG**
- ABV ---
- IBU **25**
- SRM **4.9**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (52.1%) | --- % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (41.7%) | --- % | 4 |
| Grain | Caramel/Crystal Malt - 10L | 0.3 kg (6.3%) | 75 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Fuggles | 10 g | 50 min | 4.6 % |
| Boil | Fuggles | 10 g | 60 min | 4.6 % |
| Boil | Fuggles | 10 g | 40 min | 4.6 % |
| Boil | Fuggles | 10 g | 30 min | 4.6 % |
| Boil | Fuggles | 10 g | 20 min | 4.6 % |
| Boil | Bramling | 10 g | 15 min | 4 % |
| Boil | Fuggles | 10 g | 10 min | 4.6 % |
| Boil | Bramling | 10 g | 5 min | 4 % |
| Boil | Fuggles | 10 g | 5 min | 4.6 % |
| Dry Hop | Fuggles | 30 g | 5 day(s) | 4.6 % |
| Dry Hop | Bramling | 30 g | 5 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |