

Konkurs

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **2**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **45 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **45 min** at **65C**
- Keep mash **3 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (58%)	80 %	5
Grain	Pszeniczny	2.6 kg (39.7%)	85 %	4
Grain	Acid Malt	0.15 kg (2.3%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	asdasd	10 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis