

## Kręgi w zbożu

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **27**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (45.5%)	80 %	4
Grain	Pszeniczny	2 kg (45.5%)	85 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	25 min	20.1 %
Boil	sabro cryo hops	10 g	10 min	20.5 %
Aroma (end of boil)	idaho 7	15 g	1 min	20.1 %
Aroma (end of boil)	sabro cryo hops	15 g	1 min	20.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
SafAle S-04	Ale	Dry	11.5 g	---