

# Młyn w robocie

- Gravity **12.1 BLG**
- ABV ---
- IBU **47**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (52.2%)	79 %	6
Grain	Pszeniczny Jasny Bestmalz	2.5 kg (43.5%)	82 %	4
Grain	Diastatyczny	0.25 kg (4.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Motueka	25 g	20 min	7 %
Aroma (end of boil)	Waimea	25 g	20 min	17 %
Aroma (end of boil)	Rakau (NZ)	25 g	20 min	9.5 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Waimea	25 g	5 day(s)	17 %
Dry Hop	Rakau (NZ)	25 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11.5 g	Fermentis