

# musli

- Gravity **12.6 BLG**
- ABV ---
- IBU **16**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (39.2%)	81 %	6
Grain	Strzegom Pale Ale	2.5 kg (49%)	79 %	6
Grain	Strzegom Bursztynowy	0.2 kg (3.9%)	70 %	49
Grain	Płatki pszeniczne	0.4 kg (7.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Whirlpool	Citra	10 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa german alt	Ale	Slant	150 ml	---