

## najlepsze

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	2.5 kg (50%)	82 %	5
Grain	Pilznieński	1.25 kg (25%)	81 %	4
Grain	BESTMALZ - Bestt Pale Ale	1.25 kg (25%)	80.5 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Barbe Rouge	25 g	50 min	6.6 %
Boil	Monroe	25 g	15 min	2.5 %
Dry Hop	Barbe Rouge	25 g	21 day(s)	6.6 %
Dry Hop	Monroe	25 g	21 day(s)	2.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
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Other	łuska orkiszowa	500 g	Mash	60 min
Fining	Irish Moss	5 g	Boil	15 min