

## Prezes

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.4**
- 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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.6 liter(s)**
- Total mash volume **19.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **14.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **20.7 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	2 kg (41%)	79 %	5
Grain	Viking Wheat Malt	2.48 kg (50.8%)	82 %	5
Grain	Platki owsiane	0.4 kg (8.2%)	60 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Whirlpool	Zula	100 g	0 min	10.6 %
Whirlpool	2/20	100 g	0 min	9.6 %
Dry Hop	Citra Cryo	20 g	0 day(s)	22.6 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	2 g	Mash	75 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min

## Notes

- pH na poziomie 5,2-5,4  
Kwas mlekowy do wody do wyśładzania  
Łuska ryżowa do filtracji  
Citra na biotransformację  
Żelatyna 2 dni przed rozlaniem do butelek  
*May 5, 2023, 9:09 PM*