

## Prosta rzecz

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU ---
- SRM **4.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

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

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (36.4%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mackinac	50 g	0 min	10.5 %
Dry Hop	Mackinac	50 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis