

## Wheat?

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **8.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński                 | 2.5 kg (52.6%) | 80 %  | 4   |
| Grain | Pszeniczny                 | 2 kg (42.1%)   | 81 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.2 kg (4.2%)  | 79 %  | 16  |
| Grain | Strzegom Karmel 600        | 0.05 kg (1.1%) | 68 %  | 601 |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 8 g    | 60 min | 11 %       |
| Boil                | Mosaic            | 7 g    | 60 min | 12 %       |
| Aroma (end of boil) | lunga             | 11 g   | 10 min | 11 %       |
| Aroma (end of boil) | Mosaic            | 9 g    | 10 min | 12 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 10 g   | 10 min | 3.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |