

# Wiosenny poranek

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Extra Pale Maris Otter Crisp	0.75 kg (25%)	81.5 %	3
Grain	GlobalMalt Pszeniczny	1.5 kg (50%)	84 %	5
Grain	Best ale crisp	0.75 kg (25%)	82 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade	30 g	5 min	5.3 %
Whirlpool	Citra	30 g	5 min	12.8 %
Whirlpool	Mosaic	30 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---