

# Żółty ONE

- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (44.4%)	80 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Wheat, Flaked	0.4 kg (8.9%)	77 %	4
Grain	Weyermann - Acidulated Malt	0.1 kg (2.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	5 g	60 min	15.5 %
Boil	Sorachi Ace	20 g	30 min	10 %
Boil	Sorachi Ace	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytrynowa	8 g	Boil	5 min

Spice	Trawa cytrynowa	8 g	Boil	5 min
Other	Chłodnica	0 g	Boil	15 min