

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Soufflet	1.4 kg (58.3%)	80 %	5
Grain	Pszeniczny Jasny Weyermann	1 kg (41.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	30 min	13.1 %
Boil	Equinox	5 g	15 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile