

696969

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **33**
- SRM **11.3**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **25 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **25 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód pszeniczny czekoladowy Weyermann | 0.1 kg (2.8%) | 74 % | 900 |
| Grain | Słód pszeniczny jasny Weyermann | 3 kg (83.3%) | 80 % | 14 |
| Grain | Słód pszeniczny wędzony dębem "Grodziski" | 0.5 kg (13.9%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 30 g | 25 min | 7.6 % |
| Boil | Fuggles | 25 g | 55 min | 4.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---|------|-----------|----------|
| Other | Kostki dębowe francuskie - lekko opiekane | 25 g | Secondary | 5 day(s) |
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |
| Flavor | Skórka cytrynowa | 15 g | Boil | 10 min |