

## dwie skały

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- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **5**
- 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 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 1.5 kg (37.5%) | 85 %  | 7   |
| Grain | Weyermann - Pale Wheat Malt | 1.5 kg (37.5%) | 85 %  | 5   |
| Grain | Strzegom pszeniczny         | 0.5 kg (12.5%) | 81 %  | 6   |
| Grain | Strzegom Pale Ale           | 0.5 kg (12.5%) | 79 %  | 6   |

### Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 12 g   | 60 min   | 15.5 %     |
| Boil                | Cascade                | 10 g   | 30 min   | 6 %        |
| Aroma (end of boil) | Cascade                | 10 g   | 5 min    | 6 %        |
| Boil                | Cascade                | 10 g   | 0 min    | 6 %        |
| Dry Hop             | Huell Melon            | 30 g   | 7 day(s) | 7.5 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 20 g   | Safale     |