

# konkursiwo

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **51 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3 kg (46.2%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny                   | 3.5 kg (53.8%) | 81 %  | 6   |

## Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Cascade           | 25 g   | 60 min   | 6 %        |
| Boil    | Mandarina Bavaria | 15 g   | 30 min   | 10 %       |
| Boil    | Mandarina Bavaria | 15 g   | 1 min    | 10 %       |
| Dry Hop | Mandarina Bavaria | 20 g   | 7 day(s) | 10 %       |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 150 ml | Fermentum Mobile |