

Magda wesele 1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **70C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 5 kg (66.7%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 2.5 kg (33.3%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Boil | lunga | 10 g | 30 min | 11 % |
| Boil | Mandarina Bavaria | 25 g | 5 min | 10 % |
| Boil | michigan cooper | 25 g | 5 min | 10 % |
| Dry Hop | Cashmere | 25 g | 3 day(s) | 10 % |
| Dry Hop | Mandarina Bavaria | 75 g | 3 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale | Dry | 12 g | --- |