

## Na lekko

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **92**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (50%)	80 %	5
Grain	Strzegom Pszeniczny	2.2 kg (42.3%)	81 %	6
Grain	Płatki owsiane	0.2 kg (3.8%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	20 g	60 min	15.9 %
Boil	Enigma (AUS)	20 g	5 min	15.9 %
Dry Hop	Enigma (AUS)	80 g	3 day(s)	15.9 %
Whirlpool	Enigma (AUS)	30 g	20 min	15.9 %
Boil	Ella (AUS)	30 g	5 min	15.7 %
Dry Hop	Ella (AUS)	30 g	3 day(s)	15.9 %
Whirlpool	Ella (AUS)	40 g	20 min	15.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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