

# Niepokażna mieszanka

- Gravity **10 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- 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 **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (27.8%)	80 %	4
Grain	Strzegom pszeniczny	2 kg (55.6%)	81 %	6
Grain	Strzegom Monachijski typ II	0.25 kg (6.9%)	79 %	22
Grain	płatki ryżowa	0.35 kg (9.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	5 g	60 min	15.3 %
Boil	Palisade	10 g	20 min	8.5 %
Boil	Pilgrim	10 g	10 min	10.1 %
Boil	Strisselspalt	10 g	5 min	3.2 %
Boil	Strisselspalt	5 g	0 min	3.2 %
Boil	Pilgrim	5 g	0 min	10.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	50 ml	Fermentum Mobile