

# Patrysiowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **21**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4.4 kg (44%)	81 %	6
Grain	Strzegom Pilzneński	4.4 kg (44%)	80 %	4
Grain	Płatki owsiane	0.6 kg (6%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Amarillo	30 g	10 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Whirlpool	Citra	70 g	1 min	12 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	60 ml	Fermentum Mobile