

# Pół Wheatra

- Gravity **11.4 BLG**
- ABV ---
- IBU **23**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.2 kg (47.8%)	80 %	4
Grain	Strzegom Pszeniczny	2.2 kg (47.8%)	81 %	6
Grain	Strzegom Bursztynowy	0.2 kg (4.3%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Aroma (end of boil)	Cascade	20 g	0 min	6 %
Aroma (end of boil)	Rakau (NZ)	20 g	0 min	9.5 %
Whirlpool	Cascade	10 g	15 min	6 %
Whirlpool	Rakau (NZ)	10 g	15 min	9.5 %
Dry Hop	Cascade	20 g	---	6 %
Dry Hop	Rakau (NZ)	20 g	---	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Chmiele na Whirpool dodane w temp. 80°C  
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