

# Przepis na życie

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.9**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	2.5 kg (70.4%)	85 %	8
Grain	Briess - Pale Ale Malt	0.25 kg (7%)	80 %	7
Grain	Płatki owsiane	0.8 kg (22.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	15 min	5.5 %
Boil	Chinook	10 g	30 min	13 %
Boil	Cascade	15 g	10 min	5.5 %
Boil	Cascade	15 g	5 min	5.5 %
Dry Hop	Cascade	30 g	5 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis