

PrzeUSAnica

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss --- %
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (40%)	80 %	5
Grain	Pszeniczny	3.5 kg (56%)	85 %	4
Grain	Karmelowy Czerwony	0.25 kg (4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Citra	50 g	30 min	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis