

Pszenny kłos - warka #5

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Pilzneński Viking	2.5 kg (45.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	12.4 %
Aroma (end of boil)	Simcoe	25 g	5 min	12.4 %
Dry Hop	Simcoe	15 g	4 day(s)	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
munich classic	Wheat	Dry	11.5 g	lallemand