

Pszeżytek

- Gravity **13.1 BLG**
- ABV ---
- IBU **16**
- SRM **5.4**
- 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 **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Steinbach Rye | 2 kg (39.2%) | 80 % | 4.5 |
| Grain | Steinbach Wheat | 2 kg (39.2%) | 85 % | 4 |
| Grain | Weyermann Munich Malt Typ 2 | 0.4 kg (7.8%) | 75 % | 23 |
| Grain | Weyermann - Pale Wheat Malt | 0.7 kg (13.7%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Aroma (end of boil) | Centennial | 20 g | 10 min | 10.5 % |
| Aroma (end of boil) | Centennial | 30 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------------|------|------|--------|------------|
| Danstar Belle Saison - Ale Yeast | Ale | Dry | 10 g | Danstar |