

Resztki z magazynu I

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **41**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.55 kg (66%)	80 %	4
Grain	Pszeniczny	0.8 kg (34%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Cardinal	12 g	50 min	8.5 %
Boil	Styrian Cardinal	5 g	50 min	13 %
Aroma (end of boil)	styrian eureka	25 g	1 min	13 %
Aroma (end of boil)	Puławski	30 g	1 min	8.9 %