

Skladak

- Gravity **19.1 BLG**
- ABV **8.3 %**
- IBU ---
- SRM **7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	2.5 kg (30.9%)	80.5 %	4
Grain	lager malt	3 kg (37%)	80 %	---
Grain	Briess - Rye Malt	0.5 kg (6.2%)	80 %	7
Grain	Briess - Wheat Malt, White	0.5 kg (6.2%)	85 %	5
Grain	Briess - Bonlander Munich Malt	0.5 kg (6.2%)	78 %	20
Grain	Victory Malt	0.5 kg (6.2%)	73 %	49
Grain	Caramel/Crystal Malt - 20L	0.5 kg (6.2%)	75 %	39
Adjunct	Rice Hulls	0.1 kg (1.2%)	1 %	0

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	75 min

Water Agent	kwask mlekowy	0 g	Mash	60 min
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