

## Spring is coming 2

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **6 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	15 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Liquid	50 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	7 g	Boil	45 min