

## Spring is coming

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **14**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **6 min** at **76C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount     | Yield | EBC |
|-------|-------------|------------|-------|-----|
| Grain | Pilznieński | 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 |