

Sweet Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **4.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **35 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (44.4%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (11.1%) | 75 % | 30 |

Dodajemy przy temperaturze 72°C

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | callista | 15 g | 50 min | 3.3 % |
| Boil | callista | 15 g | 30 min | 3.3 % |
| Aroma (end of boil) | callista | 20 g | 10 min | 3.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Lager | Dry | 11.5 g | safale |