

# welcome to niujork

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (42.4%)	81 %	6
Grain	Strzegom Pilzneński	5.5 kg (46.6%)	80 %	4
Grain	Karmelowy Jasny 30EBC	1 kg (8.5%)	75 %	30
Grain	zakwaszający	0.3 kg (2.5%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	20 g	60 min	8.8 %
Whirlpool	Lemon drop	50 g	45 min	4.6 %
Whirlpool	Centennial	100 g	45 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	1000 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	4 g	Mash	---