

## Witold P.

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- Gravity **11.9 BLG**
- ABV ---
- IBU **23**
- SRM ---
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (50%)	85 %	---
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	10 g	15 min	6 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Cascade	15 g	0 min	6 %
Aroma (end of boil)	Citra	15 g	0 min	12 %
Aroma (end of boil)	Chinook	15 g	0 min	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	---