

## Weselne HGB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss --- %
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 %  | 6   |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Simcoe | 1 g    | 50 min | 13.3 %     |
| Boil      | Simcoe | 5 g    | 30 min | 13.3 %     |
| Boil      | Galaxy | 10 g   | 10 min | 13.3 %     |
| Whirlpool | Galaxy | 40 g   | 30 min | 13.3 %     |

### Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 14.3 g | Danstar    |