Pszenica taka że dupe urywa

- Gravity **11.2 BLG**
- ABV **---**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(55.6%)*	80 %	4
Grain	Pilzneński	2 kg *(44.4%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	60 min	13.2 %
Aroma (end of boil)	Simcoe	35 g	0 min	13.2 %
Aroma (end of boil)	Palisade	30 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

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