

#27 WeizenSzmajse

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **28**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **45 C**, Time **20 min**
- Temp **69 C**, Time **45 min**
- Temp **75 C**, Time **45 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **20 min** at **45C**
- Keep mash **45 min** at **69C**
- Keep mash **45 min** at **75C**
- Keep mash **1 min** at **80C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (64.1%) | 85 % | 4 |
| Grain | Żytni | 0.4 kg (10.3%) | 85 % | 8 |
| Grain | Viking Malt Wędzony Czereśnią | 0.5 kg (12.8%) | 82 % | 10 |
| Sugar | Cukier 140C | 0.5 kg (12.8%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Chinook | 15 g | 45 min | 13 % |
| Boil | Huell Melon | 30 g | 10 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|-------|--------|--------|------------|
| Wyeast 3638 Bavarian Wheat | Wheat | Liquid | 100 ml | --- |