

#31 10,5

- Gravity **10 BLG**
- ABV ---
- IBU **27**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.7 kg (43%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (50.6%) | 81 % | 4 |
| Grain | Weyermann - Carared | 0.1 kg (2.5%) | 75 % | 45 |
| Grain | Zakwaszający | 0.15 kg (3.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-----------|------------|
| Boil | Pilgrim | 15 g | 70 min | 10 % |
| Aroma (end of boil) | Mandarina Bavaria | 20 g | 20 min | 7.9 % |
| Whirlpool | Mandarina Bavaria | 30 g | 0 min | 7.9 % |
| Dry Hop | Citra | 43 g | 14 day(s) | 13.5 % |
| Dry Hop | Simcoe | 30 g | 14 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Fruit blanche g1 | Wheat | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Kolendra | 1 g | Boil | 10 min |
| Spice | Skórka pomarańczy | 20 g | Boil | 0 min |
| Spice | Trawa cytrynowa | 4 g | Boil | 0 min |