

# 696969

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **33**
- SRM **11.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **25 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **77.8C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **25 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny czekoladowy Weyermann	0.1 kg (2.8%)	74 %	900
Grain	Słód pszeniczny jasny Weyermann	3 kg (83.3%)	80 %	14
Grain	Słód pszeniczny wędzony dębem "Grodziski"	0.5 kg (13.9%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	30 g	25 min	7.6 %
Boil	Fuggles	25 g	55 min	4.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	Kostki dębowe francuskie - lekko opiekane	25 g	Secondary	5 day(s)
Fining	Mech Irlandzki	3 g	Boil	10 min
Flavor	Skórka cytrynowa	15 g	Boil	10 min