

# AWBEERGOSZCZ

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- Gravity **11.2 BLG**
- ABV ---
- IBU **35**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (50%)	80 %	4
Grain	Pszeniczny	2.7 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	50 min	10 %
Whirlpool	Amarillo	50 g	0 min	9.5 %
Dry Hop	Cascade	100 g	6 day(s)	6 %
Dry Hop	Mosaic	100 g	6 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	5555 ml	Fermentis