

dwie skały

- Gravity **11.4 BLG**
- ABV ---
- IBU **31**
- SRM **5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **77C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.5 kg (37.5%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	1.5 kg (37.5%)	85 %	5
Grain	Strzegom pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Strzegom Pale Ale	0.5 kg (12.5%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	12 g	60 min	15.5 %
Boil	Cascade	10 g	30 min	6 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Boil	Cascade	10 g	0 min	6 %
Dry Hop	Huell Melon	30 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	20 g	Safale