

# Dziki Nicpoń

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- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **6**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **74C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (50%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (40%)   | 85 %  | 4   |
| Grain | Abbey Castle         | 0.5 kg (10%) | 80 %  | 45  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Mosaic | 50 g   | 15 min   | 10 %       |
| Boil    | Mosaic | 50 g   | 5 min    | 10 %       |
| Dry Hop | Mosaic | 50 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                                | Type | Form  | Amount | Laboratory |
|-------------------------------------|------|-------|--------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale  | Slant | 300 ml | White Labs |