

Gucinowe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|---------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (51%) | 74.84 % | 13 |
| Grain | Strzegom Pszeniczny | 2.4 kg (49%) | 77.09 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 30 g | 60 min | 7.1 % |
| Dry Hop | Cascade | 60 g | 0 day(s) | 7.1 % |
| Boil | Cascade | 10 g | 5 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Gozdawa US West Coast | Ale | Dry | 11 g | Gozdawa |