

Jasne amerykańskie coś z resztek

- Gravity **12.1 BLG**
- ABV ---
- IBU **35**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **75C**
- Sparge using **22.4 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 2.2 kg (36.7%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 3.6 kg (60%) | 81 % | 6 |
| Grain | Weyermann Caramunich Malt I | 0.1 kg (1.7%) | 71.7 % | 90 |
| Grain | Weyermann Caramunich Malt II | 0.1 kg (1.7%) | 71.7 % | 110 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Aroma (end of boil) | Mosaic | 10 g | 10 min | 11.7 % |
| Aroma (end of boil) | Mosaic | 10 g | 5 min | 11.7 % |
| Whirlpool | Mosaic | 30 g | 0 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|-------|--------|------------|
| Saflager W 34/70 | Lager | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mecz irlandzki | 5 g | Boil | 10 min |