

Młyn w robocie

- Gravity **12.1 BLG**
- ABV ---
- IBU **47**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (52.2%) | 79 % | 6 |
| Grain | Pszeniczny Jasny Bestmalz | 2.5 kg (43.5%) | 82 % | 4 |
| Grain | Diastatyczny | 0.25 kg (4.3%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Motueka | 25 g | 20 min | 7 % |
| Aroma (end of boil) | Waimea | 25 g | 20 min | 17 % |
| Aroma (end of boil) | Rakau (NZ) | 25 g | 20 min | 9.5 % |
| Dry Hop | Motueka | 25 g | 5 day(s) | 7 % |
| Dry Hop | Waimea | 25 g | 5 day(s) | 17 % |
| Dry Hop | Rakau (NZ) | 25 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| Fermentis US-05 | Ale | Dry | 11.5 g | Fermentis |