

najlepsze

- Gravity **12.6 BLG**
- ABV ---
- IBU **20**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (50%) | 82 % | 5 |
| Grain | Pilzneński | 1.25 kg (25%) | 81 % | 4 |
| Grain | BESTMALZ - Bestt Pale Ale | 1.25 kg (25%) | 80.5 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|-----------|------------|
| Boil | Barbe Rouge | 25 g | 50 min | 6.6 % |
| Boil | Monroe | 25 g | 15 min | 2.5 % |
| Dry Hop | Barbe Rouge | 25 g | 21 day(s) | 6.6 % |
| Dry Hop | Monroe | 25 g | 21 day(s) | 2.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------|-------|------|--------|
| Other | łuska orkiszowa | 500 g | Mash | 60 min |
| Fining | Irish Moss | 5 g | Boil | 15 min |