

Niepokażna mieszanka

- Gravity **10 BLG**
- ABV ---
- IBU **23**
- SRM **4.6**
- 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 **3.5 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **64 C**, Time **120 min**
- Temp **72 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **120 min** at **64C**
- Keep mash **5 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (27.8%) | 80 % | 4 |
| Grain | Strzegom pszeniczny | 2 kg (55.6%) | 81 % | 6 |
| Grain | Strzegom Monachijski typ II | 0.25 kg (6.9%) | 79 % | 22 |
| Grain | płatki ryżowa | 0.35 kg (9.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Nugget | 5 g | 60 min | 15.3 % |
| Boil | Palisade | 10 g | 20 min | 8.5 % |
| Boil | Pilgrim | 10 g | 10 min | 10.1 % |
| Boil | Strisselspalt | 10 g | 5 min | 3.2 % |
| Boil | Strisselspalt | 5 g | 0 min | 3.2 % |
| Boil | Pilgrim | 5 g | 0 min | 10.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Liquid | 50 ml | Fermentum Mobile |