

Przepis na życie

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **22**
- SRM **3.9**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Żytni | 2.5 kg (70.4%) | 85 % | 8 |
| Grain | Briess - Pale Ale Malt | 0.25 kg (7%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.8 kg (22.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Cascade | 15 g | 15 min | 5.5 % |
| Boil | Chinook | 10 g | 30 min | 13 % |
| Boil | Cascade | 15 g | 10 min | 5.5 % |
| Boil | Cascade | 15 g | 5 min | 5.5 % |
| Dry Hop | Cascade | 30 g | 5 day(s) | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |