

welcome to niujork

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **66.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.4 liter(s)**
- Total mash volume **47.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.4 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **42.5 liter(s)** of **76C** water or to achieve **66.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 5 kg (42.4%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 5.5 kg (46.6%) | 80 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (8.5%) | 75 % | 30 |
| Grain | zakwaszający | 0.3 kg (2.5%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | marynka | 20 g | 60 min | 8.8 % |
| Whirlpool | Lemon drop | 50 g | 45 min | 4.6 % |
| Whirlpool | Centennial | 100 g | 45 min | 8.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|---------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 1000 ml | Fermentum Mobile |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 4 g | Mash | --- |