

## Wheat?

- Gravity **13.3 BLG**
- ABV ---
- IBU **30**
- SRM **8.1**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **21.9 liter(s)**

### Steps

- Temp **65 C**, Time **70 min**

### Mash step by step

- Heat up **17.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (52.6%)	80 %	4
Grain	Pszeniczny	2 kg (42.1%)	81 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (4.2%)	79 %	16
Grain	Strzegom Karmel 600	0.05 kg (1.1%)	68 %	601

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	8 g	60 min	11 %
Boil	Mosaic	7 g	60 min	12 %
Aroma (end of boil)	lunga	11 g	10 min	11 %
Aroma (end of boil)	Mosaic	9 g	10 min	12 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	10 min	3.5 %

### Yeasts

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