

# AW robocza

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- Gravity **11.7 BLG**
- ABV ---
- IBU **20**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount     | Yield  | EBC |
|-------|----------------------------|------------|--------|-----|
| Grain | Briess - Pilsen Malt       | 3 kg (60%) | 80.5 % | 2   |
| Grain | Briess - Wheat Malt, White | 2 kg (40%) | 85 %   | 5   |

## Hops

| Use for   | Name     | Amount | Time   | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil      | citra    | 20 g   | 30 min | 11 %       |
| Boil      | Amarillo | 20 g   | 1 min  | 9.3 %      |
| Boil      | citra    | 30 g   | 1 min  | 11 %       |
| Whirlpool | Amarillo | 20 g   | 20 min | 9.3 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11.5 g | ---        |