

Gucinowe

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **21**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **32.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (51%)	74.84 %	13
Grain	Strzegom Pszeniczny	2.4 kg (49%)	77.09 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	7.1 %
Dry Hop	Cascade	60 g	0 day(s)	7.1 %
Boil	Cascade	10 g	5 min	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa US West Coast	Ale	Dry	11 g	Gozdawa