

Magda wesele 1

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **21**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **15 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **15 min** at **70C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (66.7%)	81 %	6
Grain	Strzegom Pale Ale	2.5 kg (33.3%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Boil	lunga	10 g	30 min	11 %
Boil	Mandarina Bavaria	25 g	5 min	10 %
Boil	michigan cooper	25 g	5 min	10 %
Dry Hop	Cashmere	25 g	3 day(s)	10 %
Dry Hop	Mandarina Bavaria	75 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	12 g	---