

# Murzyn w pszenicy

- Gravity **12.6 BLG**
- ABV ---
- IBU **31**
- SRM **51.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (42.6%)	79 %	6
Grain	Strzegom pszeniczny	2 kg (42.6%)	81 %	6
Grain	Fawcett - Pszeniczny Czekoladowy	0.7 kg (14.9%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	10 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Boil	Cascade	20 g	5 min	6 %
Boil	Mosaic	10 g	5 min	10 %
Whirlpool	Mosaic	10 g	15 min	10 %
Whirlpool	Equinox	10 g	15 min	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew