

Piwoł

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **3.6**
- 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 **80 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.9 liter(s)**

Steps

- Temp **67 C**, Time **55 min**
- Temp **76 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **55 min** at **67C**
- Keep mash **10 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszonieczny	3 kg (62.5%)	85 %	4
Grain	Pilznieński	1.5 kg (31.3%)	81 %	4
Adjunct	Pszonica niesłodowana	0.3 kg (6.3%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	55 min	13 %
Boil	Equinox	9 g	55 min	13.1 %
Boil	Centennial	20 g	15 min	10.5 %
Boil	Centennial	20 g	5 min	10.5 %
Boil	Citra	30 g	5 min	12 %

Yeasts

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