

# Przeniczna fuszera

- Gravity **12.4 BLG**
- ABV ---
- IBU **24**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **41.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **41.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (62.7%)	--- %	6
Grain	Strzegom pszeniczny	2.5 kg (37.3%)	--- %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Cascade	20 g	20 min	6 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
Dry Hop	Equinox	20 g	7 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gervin	Ale	Slant	250 ml	---