

# Szczecin wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **22.7 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.7 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (39.6%)	85 %	4
Grain	Płatki pszeniczne	0.3 kg (5.9%)	60 %	3
Grain	karmelowy	0.05 kg (1%)	80 %	300
Grain	Pilznieński	2.7 kg (53.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	55 min	12.1 %
Boil	Cascade PL	5 g	15 min	5.2 %
Boil	Citra	25 g	1 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Liquid	200 ml	Fermentis