

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 |