

## Testowa

---

- Gravity **9.8 BLG**
- ABV ---
- IBU **28**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.8 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Grodziski	2.5 kg (70.2%)	80 %	4
Grain	Strzegom Pilzneński	0.8 kg (22.5%)	80 %	4
Grain	Weyermann - Acidulated Malt	0.16 kg (4.5%)	80 %	6
Grain	Weyermann - Carapils	0.1 kg (2.8%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11 %
Aroma (end of boil)	lunga	15 g	5 min	11 %
Aroma (end of boil)	lunga	20 g	2 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	7 g	Boil	10 min
Water Agent	gips	3.4 g	Mash	90 min