

# Weselne AW

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **68 C**, Time **77 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **77 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (37%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (37%)	80 %	5
Grain	Pilzneński	1.4 kg (25.9%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	30 g	20 min	13.3 %
Whirlpool	Amarillo	30 g	10 min	9.3 %
Whirlpool	Citra	30 g	30 min	12.3 %
Whirlpool	Mosaic	30 g	30 min	22.8 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Citra	15 g	5 day(s)	12 %

## Yeasts

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