

# Weselny owocowy wheat

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **10 %**
- Size with trub loss **53.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **40.5 liter(s)**
- Total mash volume **54 liter(s)**

## Steps

- Temp **50 C**, Time **20 min**
- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **40.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **70C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6.5 kg (48.1%)	85 %	4
Grain	Castle Malting - Pilszeński 6-rzędowy	7 kg (51.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	40 g	60 min	11 %
Dry Hop	Citra	25 g	4 day(s)	12 %
Dry Hop	Amarillo	25 g	4 day(s)	9.5 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Other	pulpa z marakui/mango	1 g	Secondary	1 day(s)
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### Notes

- Na cichą poleci pulpa, jeszcze do ustalenia jaka, ile i na ile.  
*May 18, 2021, 10:59 PM*