

# życie ech życie

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **43**
- SRM **7.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (60.9%)	--- %	0
Grain	żytni	1.2 kg (17.4%)	--- %	0
Grain	Strzegom Karmel 150	0.3 kg (4.3%)	75 %	150
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.2 kg (17.4%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.5 %
Boil	Chinook	20 g	60 min	13 %
Boil	Lublin (Lubelski)	50 g	10 min	4 %

## Yeasts

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