

# Bula

- Gravity **11 BLG**
- ABV ---
- IBU **21**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (62.5%)	80 %	4
Grain	Strzegom Pale Ale	0.5 kg (12.5%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (25%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Blema	15 g	50 min	9.4 %
Boil	Blema	20 g	5 min	9.4 %
Whirlpool	Blema	24 g	0 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis