

# Hej hej pszenica z jufesej

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **17**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **74 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **74C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (33.3%) | 85 %  | 4   |
| Grain | Pilzneński           | 1 kg (16.7%) | 81 %  | 4   |

## Hops

| Use for | Name                | Amount | Time   | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil    | Hallertau Tradition | 20 g   | 60 min | 5 %        |
| Boil    | Huell Melon         | 25 g   | 10 min | 7.5 %      |
| Boil    | Huell Melon         | 25 g   | 1 min  | 7.5 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 250 ml | ---        |