

# konkursiwo

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **3 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **51 C**, Time **30 min**
- Temp **64 C**, Time **40 min**
- Temp **71 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **56.2C**
- Add grains
- Keep mash **30 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3 kg (46.2%)	80 %	5
Grain	Strzegom Pszeniczny	3.5 kg (53.8%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Mandarina Bavaria	15 g	30 min	10 %
Boil	Mandarina Bavaria	15 g	1 min	10 %
Dry Hop	Mandarina Bavaria	20 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	150 ml	Fermentum Mobile