

# Mokry sen kombajnisty

- Gravity **17.1 BLG**
- ABV ---
- IBU **25**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.7 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurope Pilzneński	3.13 kg (50.2%)	80 %	4
Grain	Pszeniczny	1.8 kg (28.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.3 kg (4.8%)	79 %	16
Grain	Weyermann - Caraamber	0.1 kg (1.6%)	75 %	65
Grain	Pszenica niesłodowana	0.9 kg (14.4%)	70 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Citra	30 g	60 min	12 %
Boil	Equinox	15 g	60 min	13.9 %
Aroma (end of boil)	Cascade	20 g	10 min	7.2 %
Aroma (end of boil)	Willamette	15 g	0 min	5 %
Dry Hop	Willamette	35 g	5 day(s)	5 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	150 ml	Safale
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