

# Południca

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **44.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **29.2 liter(s)** of **76C** water or to achieve **44.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (60%)	79 %	6
Grain	Strzegom Pszeniczny	3 kg (40%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	40 g	50 min	9.5 %
Boil	Amarillo	60 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	60 min
Fining	Karagen	2 g	Boil	15 min