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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1.2 kg (50%)	80 %	4
Grain	pszenica	1.2 kg (50%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	12 %
Boil	Amarillo	6 g	20 min	9.5 %
Aroma (end of boil)	Citra	14 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Wheat	Dry	11.5 g	fermentis