

# Spotkanie Po Latach II

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **29**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	3 kg (60%)	82 %	4
Grain	Munich Malt	1 kg (20%)	80 %	18
Grain	BESTMALZ - Bestt Pale Ale	1 kg (20%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	40 min	4.5 %
Boil	Chinook	30 g	10 min	13 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Chinook	10 g	2 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	300 ml	---
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