

# Sunny Wheat ze szwagrem

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **24**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **25.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.75 kg (51.5%)	80 %	4
Grain	Pszeniczny	3 kg (41.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.38 kg (5.2%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Citra	10 g	60 min	12 %
Boil	Willamette	20 g	10 min	5 %
Boil	Citra	5 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis