

# Wir szczęścia

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.75 kg (36.8%)	83 %	5
Grain	Viking Pilsner malt	3 kg (63.2%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade DE	37 g	60 min	6.6 %
Boil	Cascade DE	33 g	10 min	6.6 %
Dry Hop	Cascade DE	27 g	4 day(s)	6.6 %