

# WTFRYE

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **6.9**
- Style **American Pale Ale**

## 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount         | Yield  | EBC |
|---------|----------------------------|----------------|--------|-----|
| Grain   | BESTMALZ - Best Wheat Malt | 1 kg (18%)     | 82 %   | 4   |
| Grain   | BESTMALZ - Bestt Pale Ale  | 4 kg (72.1%)   | 80.5 % | 6   |
| Grain   | BEST Caramel® Munich II    | 0.25 kg (4.5%) | 75 %   | 120 |
| Adjunct | Płatki pszeniczne          | 0.2 kg (3.6%)  | 85 %   | 3   |
| Adjunct | Płatki żytnie              | 0.1 kg (1.8%)  | 80 %   | 20  |

## Hops

| Use for             | Name                  | Amount | Time     | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Mash                | Saaz (Czech Republic) | 15 g   | 60 min   | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 25 g   | 50 min   | 4.5 %      |
| Boil                | Saaz (Czech Republic) | 25 g   | 20 min   | 4.5 %      |
| Aroma (end of boil) | Chinook               | 15 g   | 5 min    | 13 %       |
| Aroma (end of boil) | Amarillo              | 15 g   | 5 min    | 9.5 %      |
| Dry Hop             | Chinook               | 15 g   | 3 day(s) | 13 %       |
| Dry Hop             | Amarillo              | 15 g   | 3 day(s) | 9.5 %      |

## Yeasts

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

## Notes

- Nie wiem dlaczego takie składniki - jakos miałem kupić Sorachi i nie kupiłem a słód już leżał. Płatki żytnie do testu ;)  
*Aug 25, 2018, 5:31 PM*