

Żółty ONE

- Gravity **12.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.1**
- 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 **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (44.4%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Wheat, Flaked | 0.4 kg (8.9%) | 77 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Warrior | 5 g | 60 min | 15.5 % |
| Boil | Sorachi Ace | 20 g | 30 min | 10 % |
| Boil | Sorachi Ace | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| US West Coast | Ale | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|-------|
| Spice | Skórka cytrynowa | 8 g | Boil | 5 min |

| | | | | |
|-------|-----------------|-----|------|--------|
| Spice | Trawa cytrynowa | 8 g | Boil | 5 min |
| Other | Chłodnica | 0 g | Boil | 15 min |