

## AW 2

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **26**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pszeniczny  | 2 kg (41.7%)   | 85 %  | 4   |
| Grain | Pilznieński | 2.5 kg (52.1%) | 81 %  | 4   |
| Grain | owsiany     | 0.3 kg (6.3%)  | --- % | --- |

### Hops

| Use for   | Name                | Amount | Time     | Alpha acid |
|-----------|---------------------|--------|----------|------------|
| Boil      | lunga               | 30 g   | 20 min   | 11 %       |
| Whirlpool | Idaho Gem           | 50 g   | 1 min    | 13.7 %     |
| Whirlpool | Equinox             | 50 g   | 1 min    | 13.1 %     |
| Dry Hop   | idahp gem i equanot | 100 g  | 2 day(s) | 1 %        |