

## #216 ctrl+L

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **43**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **20.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount          | Yield | EBC |
|-------|------------------------|-----------------|-------|-----|
| Grain | Viking Malt pilzneński | 2.35 kg (40.2%) | 80 %  | 3.8 |
| Grain | Viking Malt pszeniczny | 2.35 kg (40.2%) | 81 %  | 5   |
| Grain | Viking Malt wiedeński  | 0.4 kg (6.8%)   | 78 %  | 8   |
| Grain | Płatki owsiane         | 0.4 kg (6.8%)   | 60 %  | 3   |
| Grain | Słód enzymatyczny      | 0.2 kg (3.4%)   | 78 %  | --- |
| Grain | Płatki pszenne         | 0.15 kg (2.6%)  | 80 %  | 2   |

### Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Perle PL 2022    | 50 g   | 60 min   | 7 %        |
| Aroma (end of boil) | Amarillo US 2022 | 10 g   | 20 min   | 8.1 %      |
| Boil                | Mosaic US 2022   | 10 g   | 15 min   | 12.3 %     |
| Dry Hop             | Amarillo US 2022 | 40 g   | 7 day(s) | 8.1 %      |
| Dry Hop             | Mosaic US 2022   | 40 g   | 7 day(s) | 12.3 %     |
| Dry Hop             | Citra US 2023    | 50 g   | 7 day(s) | 12.1 %     |

### Yeasts

| <b>Name</b>     | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------|-------------|-------------|---------------|-------------------|
| FM53 Voss kveik | Ale         | Slant       | 100 ml        | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>                        | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|------------------------------------|---------------|----------------|-------------|
| Flavor      | Suszona skórka gorzkiej pomarańczy | 20 g          | Boil           | 3 min       |