

#223 ctrl+M

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- 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 **3.42 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 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) | Cascade US 2023 | 8 g | 20 min | 7.8 % |
| Aroma (end of boil) | Citra US 2023 | 34 g | 5 min | 12.1 % |
| Dry Hop | Mosaic US 2022 | 50 g | 7 day(s) | 12.3 % |
| Dry Hop | Citra US 2023 | 50 g | 7 day(s) | 12.1 % |
| Dry Hop | Mandarina Bavaria DE 2022 | 50 g | 7 day(s) | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| Lallemand kveik | Ale | Slant | 80 ml | Fermentum Mobile |