

Dianoga

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|------------|-------|-----|
| Grain | Pszeniczny | 4 kg (80%) | 85 % | 4 |
| Grain | Płatki orkiszowe | 1 kg (20%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | lunga | 14 g | 10 min | 12.9 % |
| Aroma (end of boil) | Oktawia | 14 g | 10 min | 8.9 % |
| Aroma (end of boil) | Izabella | 14 g | 10 min | 6.5 % |
| Aroma (end of boil) | lunga | 14 g | 5 min | 12.9 % |
| Aroma (end of boil) | Oktawia | 14 g | 5 min | 8.9 % |
| Aroma (end of boil) | Izabella | 14 g | 5 min | 6.5 % |
| Whirlpool | lunga | 16 g | 0 min | 12.9 % |
| Whirlpool | Oktawia | 16 g | 0 min | 8.9 % |
| Whirlpool | Izabella | 16 g | 0 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|---------------|
| Vermont IPA | Ale | Slant | 150 ml | The Yeast Bay |