

GREEN SCREEN

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1050 liter(s)**
- Total mash volume **1400 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1050 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1111.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 200 kg (57.1%) | 85 % | 5 |
| Grain | Weyermann - Bohemian Pilsner Malt | 75 kg (21.4%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 75 kg (21.4%) | 85 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Chinook | 500 g | 60 min | 13 % |
| Boil | Amarillo | 75 g | 20 min | 9.5 % |
| Boil | Centennial | 100 g | 20 min | 10.5 % |
| Boil | Citra | 100 g | 20 min | 12 % |
| Boil | Amarillo | 75 g | 10 min | 9.5 % |
| Boil | Centennial | 100 g | 10 min | 10.5 % |
| Boil | Citra | 100 g | 10 min | 12 % |
| Whirlpool | Amarillo | 300 g | 20 min | 9.5 % |
| Whirlpool | Citra | 800 g | 20 min | 12 % |
| Whirlpool | Centennial | 600 g | 20 min | 10.5 % |

| | | | | |
|---------|------------|-------|----------|--------|
| Dry Hop | Amarillo | 800 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 800 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 800 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 1000 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Trawa Cytrynowa | 250 g | Boil | 10 min |
| Spice | Trawa Cytrynowa | 250 g | Boil | 0 min |
| Spice | Skórki cytryny | 250 g | Boil | 10 min |
| Spice | Skórki cytryny | 250 g | Boil | 0 min |