

# halo L E O N :-)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **53.2 liter(s)** of wort

## Fermentables

| Type  | Name  | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Viking Pilzneński<br>3,2-4,5 EBC                    | 5 kg (51%)     | 82 %  | 4   |
| Grain | PSZENICA Bruntal -<br>Soufflet                      | 3.8 kg (38.8%) | 85 %  | 5   |
| Grain | PSZENICA Château<br>Wheat Blanc -<br>Castle Malting | 1 kg (10.2%)   | 85 %  | 6   |

## Hops

| Use for             | Name                           | Amount | Time     | Alpha acid |
|---------------------|--------------------------------|--------|----------|------------|
| Boil                | El Dorado US 2020<br>2020 2020 | 25 g   | 60 min   | 14.2 %     |
| Boil                | El Dorado US 2020<br>2020 2020 | 25 g   | 15 min   | 14.2 %     |
| Aroma (end of boil) | El Dorado US 2020<br>2020 2020 | 50 g   | 0 min    | 14.2 %     |
| Dry Hop             | Citra USA 2021<br>2021 2021    | 100 g  | 7 day(s) | 14.2 %     |

## Yeasts

| Name  | Type | Form | Amount  | Laboratory |
|-------|------|------|---------|------------|
| US-05 | Ale  | Dry  | 17.69 g | ---        |