

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 3,2-4,5 EBC | 5 kg (51%) | 82 % | 4 |
| Grain | PSZENICA Bruntal - Soufflet | 3.8 kg (38.8%) | 85 % | 5 |
| Grain | PSZENICA Château Wheat Blanc - Castle Malting | 1 kg (10.2%) | 85 % | 6 |

Hops

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

Yeasts

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