

Kapitan gluten v3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | MEP Lager | 2 kg (36.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.5 kg (9.1%) | 79 % | 10 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------|--------|----------|------------|
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Whirlpool | Mosaic | 30 g | 30 min | 10 % |
| Whirlpool | Galaxy | 40 g | 30 min | 15 % |
| Dry Hop | Galaxy | 10 g | 4 day(s) | 15 % |
| Dry Hop | Mosaic | 20 g | 4 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |