

# prima1 KW

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **3.8**
- 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 **1200 liter(s)**
- Total mash volume **1600 liter(s)**

## Steps

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

## Mash step by step

- Heat up **1200 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1011.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	200 kg (50%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	160 kg (40%)	81 %	4
Grain	Płatki owsiane	40 kg (10%)	85 %	3

## 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	900 g	---

### Extras

Type	Name	Amount	Use for	Time
Other	Pulpa Mango	13000 g	Secondary	7 day(s)