

Redneck

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **42**
- SRM **6**
- 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 **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	3.1 kg (54.9%)	82 %	5
Grain	Briess - Pale Ale Malt	2.11 kg (37.3%)	80 %	7
Grain	Karmelowy Czerwony	0.39 kg (6.9%)	75 %	59
Grain	Acid Malt	0.05 kg (0.9%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	18 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	35.2 g	0 min	9.5 %
Whirlpool	Citra	35.2 g	30 min	12 %
Whirlpool	Amarillo	26.4 g	30 min	9.5 %
Dry Hop	Citra	52.8 g	5 day(s)	12 %
Dry Hop	Amarillo	35.2 g	5 day(s)	9.5 %
Dry Hop	Citra	52.8 g	2 day(s)	12 %
Dry Hop	Amarillo	26.4 g	2 day(s)	9.5 %