

Saint - Tropez

- Gravity **13.6 BLG**
- ABV ---
- IBU **28**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 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 **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.7 kg (49.1%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (5.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Dry Hop | Monroe | 50 g | 5 day(s) | 2.5 % |
| Boil | Barbe Rouge | 10 g | 20 min | 6.6 % |
| Boil | Barbe Rouge | 10 g | 15 min | 6.6 % |
| Boil | Barbe Rouge | 10 g | 10 min | 6.6 % |
| Boil | Chinook | 13 g | 60 min | 13 % |
| Boil | Barbe Rouge | 10 g | 5 min | 6.6 % |
| Boil | Barbe Rouge | 10 g | 0 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|-----------|----------|
| Other | maliny | 500 g | Secondary | 2 day(s) |