#232 ctrl+O

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **30**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.33 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Maris Otter Extra 2,5-3,5 EBC Crisp	4 kg *(66.7%)*	80 %	3
Grain	Steinbach Malt pszeniczny	1 kg *(16.7%)*	80 %	4
Grain	Viking Malt owsiany	1 kg *(16.7%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 2022	22 g	60 min	11 %
Aroma (end of boil)	Citra US 2021	15 g	10 min	14.2 %
Dry Hop	Citra US 2021	40 g	7 day(s)	14.2 %
Dry Hop	Mandarina Bavaria DE 2022	50 g	7 day(s)	7.8 %
Dry Hop	Mosaic US 2023	50 g	7 day(s)	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	80 ml	White Labs

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.