

# prima1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.7**
- 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 **1732.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1008 liter(s)**
- Total mash volume **1344 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1008 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1060.5 liter(s)** of **76C** water or to achieve **1732.5 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny                        | 175 kg (52.1%) | 85 %  | 4   |
| Grain | Weyermann - Bohemian Pilsner Malt | 150 kg (44.6%) | 81 %  | 4   |
| Grain | Carahell                          | 6 kg (1.8%)    | 77 %  | 26  |
| Grain | Weyermann - Acidulated Malt       | 5 kg (1.5%)    | 80 %  | 6   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 200 g  | 60 min | 10.5 %     |
| Boil    | Amarillo   | 100 g  | 60 min | 9.5 %      |
| Boil    | Centennial | 150 g  | 50 min | 10.5 %     |
| Boil    | Amarillo   | 100 g  | 50 min | 9.5 %      |
| Boil    | Centennial | 150 g  | 40 min | 10.5 %     |
| Boil    | Amarillo   | 100 g  | 40 min | 9.5 %      |
| Boil    | Centennial | 50 g   | 20 min | 10.5 %     |
| Boil    | Amarillo   | 50 g   | 20 min | 9.5 %      |

|           |            |        |          |        |
|-----------|------------|--------|----------|--------|
| Boil      | Citra      | 50 g   | 20 min   | 12 %   |
| Boil      | Centennial | 70 g   | 10 min   | 10.5 % |
| Boil      | Amarillo   | 70 g   | 10 min   | 9.5 %  |
| Boil      | Citra      | 70 g   | 10 min   | 12 %   |
| Whirlpool | Amarillo   | 300 g  | 20 min   | 9.5 %  |
| Whirlpool | Centennial | 600 g  | 20 min   | 10.5 % |
| Whirlpool | Citra      | 800 g  | 20 min   | 12 %   |
| Dry Hop   | Amarillo   | 800 g  | 5 day(s) | 9.5 %  |
| Dry Hop   | Citra      | 1000 g | 5 day(s) | 12 %   |
| Dry Hop   | Centennial | 800 g  | 5 day(s) | 10.5 % |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 900 g  | ---        |