

Szwagier Odyna

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Best Ale Crisp	2 kg (47.6%)	81 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Monachijski	0.2 kg (4.8%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Yellow Sub	15 g	50 min	6.4 %
Boil	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Yellow Sub	10 g	2 min	6.4 %
Dry Hop	Yellow Sub	30 g	3 day(s)	6.4 %
Dry Hop	Citra	30 g	3 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	10 min

Other	Witamina C	1.5 g	Secondary	5 day(s)
Other	Witamina C	1.5 g	Bottling	---