hipnij

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **18**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **577.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **664.1 liter(s)**

Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **352.5 liter(s)**
- Total mash volume **470 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **352.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **429.1 liter(s)** of **76C** water or to achieve **664.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	50 kg *(42.6%)*	81 %	4
Grain	Pszeniczny	50 kg *(42.6%)*	85 %	4
Grain	Monachijski	12.5 kg *(10.6%)*	80 %	16
Grain	Płatki ryżowe	5 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	200 g	60 min	13 %
Boil	Chinook	400 g	10 min	13 %
Whirlpool	Simcoe	1000 g	0 min	13.2 %
Dry Hop	Simcoe	2500 g	7 day(s)	13.2 %
Dry Hop	Centennial	1000 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	250 g	Fermentis

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

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	500 g	Boil	5 min