

ANZAW

- Gravity **11.6 BLG**
- ABV ---
- IBU **37**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (45.2%)	85 %	4
Grain	Pilzneński	2 kg (47.6%)	81 %	4
Grain	Briess - Carapils Malt	0.3 kg (7.1%)	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	3 g	60 min	17 %
Boil	Enigma	3 g	60 min	17.2 %
Boil	Waimea	7 g	10 min	17 %
Boil	Enigma	7 g	10 min	17.2 %
Boil	Rakau	10 g	10 min	9.5 %
Boil	Vic Secret	10 g	10 min	16.1 %
Boil	Waimea	15 g	1 min	17 %
Boil	Enigma	15 g	1 min	17.2 %
Boil	Rakau	15 g	1 min	9.5 %
Boil	Vic Secret	15 g	1 min	16.1 %
Dry Hop	Waimea	15 g	7 day(s)	17 %

Dry Hop	Enigma	15 g	7 day(s)	17.2 %
Dry Hop	Rakau	15 g	7 day(s)	9.5 %
Dry Hop	Vic Secret	15 g	7 day(s)	16.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis