prima1

- 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 **1011 liter(s)**
- Total mash volume **1348 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	175 kg *(51.9%)*	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	150 kg *(44.5%)*	81 %	4
Grain	Weyermann - Acidulated Malt	6 kg *(1.8%)*	80 %	6
Grain	Carahell	6 kg *(1.8%)*	77 %	26

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

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

Dry Hop	Centennial	800 g	5 day(s)	10.5 %

Yeasts

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