

Grapefruit Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **35 min**

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **35 min** at **73C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.75 kg (21.1%)	80 %	4
Grain	Pszeniczny	1.25 kg (35.1%)	85 %	4
Grain	Carahell	0.06 kg (1.7%)	77 %	26
Adjunct	sok z grejfruta	1.5 kg (42.1%)	60 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	60 min	4 %
Boil	Aurora	10 g	40 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	skórka z grejfruta świeża	30 g	Primary	10 day(s)
--------	------------------------------	------	---------	-----------