Hazy Redneck #2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg *(41.7%)*	83 %	5
Grain	Viking Pale Ale malt	2 kg *(41.7%)*	80 %	5
Grain	Abbey Malt Weyermann	0.4 kg *(8.3%)*	75 %	45
Zastąpić Cara Clair ?				
Grain	Płatki owsiane	0.4 kg *(8.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	8.5 %
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %
Whirlpool	Nelson Sauvin	60 g	0 min	11 %
Na 78 stopni na 30 minut, wpisane zero minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Nelson Sauvin	20 g	3 day(s)	11 %
Dry Hop	Citra	90 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale US-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	witamina c	2 g	Bottling	---