

HEFE #3

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **44 C**, Time **100 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **100 min** at **44C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2 kg (33.3%)	82 %	4
Grain	Carahell	0.5 kg (8.3%)	77 %	26
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lunga	10 g	30 min	10.9 %
Boil	Lunga	15 g	50 min	10.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale WB-06	Wheat	Dry	11.5 g	Fermentis SafAle

Notes

- Pół brzezki będzie chmielona na zimno wraz z dodatkiem owoców (ananas, mango)
5 dni 20 g Sabro oraz
5 dni 15 g Lublin

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

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