

Muy Tranquilo

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (42.9%)	83 %	5
Grain	Viking Pilsner malt	1 kg (14.3%)	82 %	4
Grain	Platki pszeniczne	2.4 kg (34.3%)	85 %	3
Grain	Platki owsiane	0.6 kg (8.6%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Centennial	25 g	7 day(s)	10.5 %
Boil	Falconer's Flight	25 g	30 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew	Wheat	Dry	11.5 g	Safbrew