

ark

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **1.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **69 C**, Time **45 min**
- Temp **73 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **45 min** at **69C**
- Keep mash **15 min** at **73C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	pilzeński	3 kg (60%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	simcoe	15 g	60 min	13 %
Whirlpool	Mosaic	15 g	0 min	10 %
Dry Hop	Simcoe	20 g	0 day(s)	13.2 %
Dry Hop	Amarillo	10 g	2 day(s)	9.5 %
Dry Hop	Mosaic	25 g	2 day(s)	10 %