

cymbopogon

- Gravity **12.7 BLG**
- ABV ---
- IBU **32**
- SRM **4.6**
- 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 **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- 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 | Pilzneński | 2 kg (43.5%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (43.5%) | 80 % | 6 |
| Adjunct | płatki jęczmienne | 0.3 kg (6.5%) | 80 % | 5 |
| Adjunct | płatki owsiane | 0.3 kg (6.5%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Dr Rudi | 15 g | 60 min | 11.8 % |
| Boil | Azacca | 15 g | 10 min | 14 % |
| Boil | Sorachi Ace | 15 g | 1 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|-----------------|--------|---------|-------|
| Herb | trawa cytrynowa | 10 g | Boil | 1 min |