

## Hazy Redneck #3

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **29**
- SRM **3.9**
- 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	Słód pszeniczny Bestmalz	2 kg (41.7%)	82 %	5
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Castlemalting - Cara Clair	0.4 kg (8.3%)	78 %	4
Zastąpić Cara Clair ?				
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	17.9 %
Aroma (end of boil)	Nelson Sauvín	20 g	10 min	11 %
Whirlpool	Nelson Sauvín	60 g	0 min	11 %
Na 78 stopni na 30 minut, wpisane zero minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Nelson Sauvín	20 g	3 day(s)	11 %
Dry Hop	Citra	90 g	3 day(s)	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

### Extras

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