

# Im in love with the COCO!

- Gravity **12.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (40.3%)	82 %	6
Grain	Strzegom Wiedeński	0.6 kg (9.7%)	79 %	10
Grain	Cara Blonde - Castle Malting	0.1 kg (1.6%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Sorachi Ace	10 g	60 min	10 %
Boil	Citra	5 g	0 min	12 %
Boil	Sorachi Ace	10 g	0 min	10 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Sorachi Ace	30 g	30 min	10 %
Dry Hop	Citra	25 g	5 day(s)	12 %
Dry Hop	Sorachi Ace	50 g	5 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-05	Ale	Dry	11.5 g	Safale