

# poci

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

## Steps

- Temp **55 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **26 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.52 kg (54.2%)	83 %	5
Grain	Viking Pale Ale malt	2.45 kg (37.7%)	80 %	5
Grain	Caramel/Crystal Malt - 40L	0.46 kg (7.1%)	74 %	79
Grain	Weyermann - Acidulated Malt	0.07 kg (1.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Boil	Citra	25 g	30 min	12 %
Boil	Amarillo	15 g	30 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	22 g	Safale