

# prima1

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1732.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1008 liter(s)**
- Total mash volume **1344 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **1008 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1060.5 liter(s)** of **76C** water or to achieve **1732.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	175 kg (52.1%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	150 kg (44.6%)	81 %	4
Grain	Carahell	6 kg (1.8%)	77 %	26
Grain	Weyermann - Acidulated Malt	5 kg (1.5%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	200 g	60 min	10.5 %
Boil	Amarillo	100 g	60 min	9.5 %
Boil	Centennial	150 g	50 min	10.5 %
Boil	Amarillo	100 g	50 min	9.5 %
Boil	Centennial	150 g	40 min	10.5 %
Boil	Amarillo	100 g	40 min	9.5 %
Boil	Centennial	50 g	20 min	10.5 %
Boil	Amarillo	50 g	20 min	9.5 %

Boil	Citra	50 g	20 min	12 %
Boil	Centennial	70 g	10 min	10.5 %
Boil	Amarillo	70 g	10 min	9.5 %
Boil	Citra	70 g	10 min	12 %
Whirlpool	Amarillo	300 g	20 min	9.5 %
Whirlpool	Centennial	600 g	20 min	10.5 %
Whirlpool	Citra	800 g	20 min	12 %
Dry Hop	Amarillo	800 g	5 day(s)	9.5 %
Dry Hop	Citra	1000 g	5 day(s)	12 %
Dry Hop	Centennial	800 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	900 g	---