

# ŚPRAiK

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **52**
- SRM ---
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **74 C**, Time **60 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **87.5C**
- Add grains
- Keep mash **60 min** at **74C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat malt ale Weyerman	4 kg (57.1%)	--- %	---
Grain	Pale ale malt Weyerman	1.5 kg (21.4%)	--- %	---
Grain	Pilzner malt Weyerman	1.5 kg (21.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	20 g	60 min	13.5 %
Boil	Chinook	15 g	30 min	13 %
Boil	Amarillo	15 g	30 min	9.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Chinook	20 g	5 min	13 %
Whirlpool	Amarillo	50 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis