

# Xo

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **7.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **34.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.52 liter(s) / kg**
- Mash size **13.9 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **48 C**, Time **0 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.9 liter(s)** of strike water to **53.5C**
- Add grains
- Keep mash **0 min** at **48C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **26.1 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (36.4%)	81 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	10 g	60 min	15 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Jarrylo	20 g	0 min	15 %
Dry Hop	Citra	20 g	7 day(s)	12 %
Dry Hop	Jarrylo	20 g	7 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Fruit Blanche	Wheat	Dry	10 g	Gozdawa