

10. Kent's hollow leg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	2.86 kg (47.1%)	79 %	4
Grain	Rye Malt	1.79 kg (29.4%)	63 %	10
Grain	Pszeniczny	1.43 kg (23.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	28 g	60 min	5 %
Aroma (end of boil)	Willamette	9 g	0 min	5 %
Aroma (end of boil)	Centennial	9 g	0 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP320 - American Hefeweizen Ale Yeast	Wheat	Liquid	11 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	10 min