

#31 Basilisk Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **59**
- SRM **15.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.5 liter(s)**
- Total mash volume **3.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (80%)	80 %	36
Grain	Strzegom Pilzneński	0.5 kg (11.8%)	80 %	4
Grain	Carahell	0.25 kg (5.9%)	77 %	26
Grain	Viking Czekoladowy ciemny	0.1 kg (2.4%)	67 %	900

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	20 g	60 min	14.9 %
Boil	Cascade PL	20 g	30 min	7.5 %
Boil	Citra	10 g	30 min	12.6 %
Aroma (end of boil)	Cascade PL	20 g	5 min	7.5 %
Aroma (end of boil)	Citra	10 g	5 min	12.6 %
Dry Hop	Cascade PL	30 g	3 day(s)	7.5 %
Dry Hop	Citra	10 g	3 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa (suszona, cięta)	15 g	Boil	5 min

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
May 2, 2022, 8:07 PM