

# Born To Chillout

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- Gravity **13.1 BLG**
- ABV ---
- IBU **45**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2 kg (47.6%)	80 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Strzegom Karmel 30	0.2 kg (4.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	55 min	9.5 %
Boil	Amarillo	20 g	10 min	9.5 %
Boil	Citra	20 g	0 min	12 %
Dry Hop	Citra	40 g	7 day(s)	12 %
Dry Hop	Amarillo	10 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	12.5 g	Safale