

Chmielove 3.0

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **34**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (54.5%)	81 %	6
Grain	Weyermann - Pale Ale Malt	2 kg (36.4%)	85 %	7
Grain	caramel sweet viking malt	0.2 kg (3.6%)	80 %	70
Grain	Carared	0.2 kg (3.6%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.1 kg (1.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	55 min	12.8 %
Aroma (end of boil)	Amarillo	30 g	0 min	9.5 %
Whirlpool	Citra	30 g	0 min	12 %
Whirlpool	Amarillo	20 g	0 min	9.5 %