

Cohena

- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.6 kg (55.3%)	85 %	4
Grain	Pilzneński	1.8 kg (38.3%)	81 %	4
Grain	Caramunich	0.3 kg (6.4%)	--- %	94

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	16 g	60 min	8 %
Boil	Perle	20 g	60 min	5 %
Whirlpool	Citra	25 g	---	13.5 %
Dry Hop	Citra	25 g	5 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12	Ale	Liquid	30 ml	Fermentum Mobile