

# Dianoga

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.7 kg (45%)	80 %	4
Grain	Pszeniczny	2.7 kg (45%)	85 %	4
Grain	Żytni	0.6 kg (10%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Simcoe	50 g	5 min	13.2 %
Whirlpool	Galaxy	50 g	5 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	Yeast Bay