

Eryk Wiking II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.3 kg (40.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.3 kg (40.6%) | 85 % | 4 |
| Grain | Chateau Biscuit Castle Malting | 0.3 kg (9.4%) | 77 % | 50 |
| Grain | Płatki owsiane | 0.3 kg (9.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Mosaic | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Elixir | 15 g | 1 min | 5 % |
| Aroma (end of boil) | Mistral | 15 g | 1 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 11 g | --- |