

Forest light

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **33**
- SRM **7.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2 kg (44.4%)	85 %	7
Grain	Carahell	0.5 kg (11.1%)	77 %	26
Grain	Żytni	1 kg (22.2%)	85 %	8
Grain	Karmelowy żytni Strzegom	0.5 kg (11.1%)	75 %	150
Grain	Oats, Flaked	0.5 kg (11.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Citra	10 g	15 min	13 %
Boil	Mosaic	10 g	15 min	11.5 %
Boil	Nelson Sauvignon	10 g	15 min	11 %
Boil	Amarillo	10 g	15 min	8.8 %
Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Aroma (end of boil)	Nelson Sauvignon	10 g	1 min	11 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	100 min
Fining	Mech Irlandzki	4 g	Boil	5 min

Notes

- Starter uwodnionych drożdży (6 h).
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