

halo L E O N :-)

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **53.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **67.5 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67.5C**
- Keep mash **1 min** at **78C**
- Sparge using **33.6 liter(s)** of **76C** water or to achieve **53.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilzneński 3,2-4,5 EBC	5 kg (51%)	82 %	4
Grain	PSZENICA Bruntal - Soufflet	3.8 kg (38.8%)	85 %	5
Grain	PSZENICA Château Wheat Blanc - Castle Malting	1 kg (10.2%)	85 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado US 2020 2020 2020	25 g	60 min	14.2 %
Boil	El Dorado US 2020 2020 2020	25 g	15 min	14.2 %
Aroma (end of boil)	El Dorado US 2020 2020 2020	50 g	0 min	14.2 %
Dry Hop	Citra USA 2021 2021 2021	100 g	7 day(s)	14.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	17.69 g	---