

Hazy Redneck

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-----------------------|-------------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 2 kg (41.7%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 2 kg (41.7%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.4 kg (8.3%) | 75 % | 45 |
| Zastąpić Cara Clair ? | | | | |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--|---------------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 8.5 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 10 min | 11 % |
| Whirlpool | Nelson Sauvín | 60 g | 0 min | 11 % |
| Na 78 stopni na 30 minut, wpisane zero minut żeby nie zaburzało wyliczenia IBU | | | | |
| Dry Hop | Nelson Sauvín | 20 g | 3 day(s) | 11 % |
| Dry Hop | Citra | 90 g | 3 day(s) | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------|--------|----------|------|
| Other | witamina c | 2 g | Bottling | --- |