

Im in love with the COCO!

- Gravity **12.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (48.4%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (40.3%) | 82 % | 6 |
| Grain | Strzegom Wiedeński | 0.6 kg (9.7%) | 79 % | 10 |
| Grain | Cara Blonde - Castle Malting | 0.1 kg (1.6%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Sorachi Ace | 10 g | 60 min | 10 % |
| Boil | Citra | 5 g | 0 min | 12 % |
| Boil | Sorachi Ace | 10 g | 0 min | 10 % |
| Whirlpool | Citra | 10 g | 30 min | 12 % |
| Whirlpool | Sorachi Ace | 30 g | 30 min | 10 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12 % |
| Dry Hop | Sorachi Ace | 50 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 11.5 g | Safale |