

# Kaptejn Gluten

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **27**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (52.6%)	85 %	4
Grain	MEP Lager	2 kg (42.1%)	81 %	4
Grain	Vienna Malt	0.25 kg (5.3%)	78 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	40 g	20 min	12 %
Whirlpool	Mosaic	40 g	20 min	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Vic Secret	30 g	4 day(s)	16.1 %
Dry Hop	Galaxy	30 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	Fermentis