

Last cold sunset

- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **21**
- SRM **3.7**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (30.8%)	83 %	5
Grain	Viking Pale Ale malt	1 kg (30.8%)	80 %	5
Grain	Strzegom Karmel 30	0.5 kg (15.4%)	75 %	30
Grain	Żytni	0.5 kg (15.4%)	85 %	8
Grain	Płatki pszeniczne	0.25 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	10 g	60 min	17 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	20 min	4 %
Whirlpool	Lublin (Lubelski)	10 g	0 min	4 %
Whirlpool	Cascade PL	5 g	0 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	30 g	Boil	20 min

Notes

- <https://www.fontspace.com/chequered-ink/overdose-sunrise>
Oct 27, 2018, 1:20 PM