

LUTRA Fast RAW WHEAT ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **-15.5 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (40.3%)	81 %	5
Grain	Weyermann pszeniczny jasny	2.5 kg (40.3%)	80 %	6
Grain	Płatki żytnie	0.6 kg (9.7%)	60 %	3
Grain	Płatki owsiane	0.4 kg (6.5%)	60 %	3
Grain	Weyermann - Acidulated Malt	0.2 kg (3.2%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	20 min	17.4 %
Dry Hop	Cascade	50 g	5 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	10 min

Notes

- kropla beskidu 70%
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