

# 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%  
*Mar 21, 2022, 11:11 AM*