

## new england multigrain

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **4**
- SRM **7.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **72 C**, Time **60 min**
- Temp **90 C**, Time **5 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **5 min** at **90C**
- Sparge using **29 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (23%)	80 %	30
Liquid Extract	wes ekstrakt kukurydziany	1.2 kg (16.2%)	80 %	30
Grain	Strzegom Pilzneński	2.5 kg (33.8%)	70 %	4
Grain	Żytmi	1 kg (13.5%)	70 %	8
Grain	Płatki owsiane	1 kg (13.5%)	70 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	5 g	60 min	10 %
Dry Hop	Mosaic	50 g	10 day(s)	10 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Aroma (end of boil)	Citra	100 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale