

Only RW

- Gravity **27.2 BLG**
- ABV ---
- IBU **113**
- SRM **22.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Rye Malt | 3 kg (34.3%) | 85 % | 7 |
| Grain | Weyermann - Pale Ale Malt | 5 kg (57.1%) | 85 % | 7 |
| Grain | Special B Malt | 0.35 kg (4%) | 65.2 % | 315 |
| Adjunct | cukier | 0.4 kg (4.6%) | 100 % | 1 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Centennial | 20 g | 60 min | 10.2 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 12.5 % |
| Boil | lunga | 30 g | 60 min | 11.6 % |
| Boil | Sterling | 25 g | 25 min | 7.8 % |
| Boil | Chinook | 15 g | 15 min | 11.6 % |