

prima1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1008 liter(s)**
- Total mash volume **1344 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **1008 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1139.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 175 kg (52.1%) | 85 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 150 kg (44.6%) | 81 % | 4 |
| Grain | Carahell | 6 kg (1.8%) | 77 % | 26 |
| Grain | Weyermann - Acidulated Malt | 5 kg (1.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Centennial | 200 g | 60 min | 10.5 % |
| Boil | Amarillo | 100 g | 60 min | 9.5 % |
| Boil | Centennial | 150 g | 50 min | 10.5 % |
| Boil | Amarillo | 100 g | 50 min | 9.5 % |
| Boil | Centennial | 150 g | 40 min | 10.5 % |
| Boil | Amarillo | 100 g | 40 min | 9.5 % |
| Boil | Centennial | 50 g | 20 min | 10.5 % |
| Boil | Amarillo | 50 g | 20 min | 9.5 % |

| | | | | |
|-----------|------------|--------|----------|--------|
| Boil | Citra | 50 g | 20 min | 12 % |
| Boil | Centennial | 70 g | 10 min | 10.5 % |
| Boil | Amarillo | 70 g | 10 min | 9.5 % |
| Boil | Citra | 70 g | 10 min | 12 % |
| Whirlpool | Amarillo | 300 g | 20 min | 9.5 % |
| Whirlpool | Centennial | 600 g | 20 min | 10.5 % |
| Whirlpool | Citra | 800 g | 20 min | 12 % |
| Dry Hop | Amarillo | 800 g | 5 day(s) | 9.5 % |
| Dry Hop | Citra | 1000 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 800 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 900 g | --- |