# **Red Jasmin**

- Gravity 13.1 BLG
- ABV ----
- IBU 32
- SRM 16.3
- Style American Wheat or Rye Beer

# **Batch size**

- Expected quantity of finished beer 20 liter(s)
- Trub loss 5 % •
- Size with trub loss 21 liter(s) •
- Boil time 70 min
- Evaporation rate 12 %/h • Boil size 26.7 liter(s)

# Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg •
- Mash size 13.8 liter(s) .
- Total mash volume 18.4 liter(s)

#### Steps

- Temp 45 C, Time 20 min
  Temp 52 C, Time 10 min
- Temp 67 C, Time 70 min

# Mash step by step

- Heat up 13.8 liter(s) of strike water to 49.2C
- Add grains
- ٠ Keep mash 20 min at 45C
- Keep mash 10 min at 52C •
- Keep mash 70 min at 67C
- Sparge using 17.5 liter(s) of 76C water or to achieve 26.7 liter(s) of wort

# **Fermentables**

Туре	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	1.5 kg <i>(32.6%)</i>	82 %	14
Grain	Briess - Wheat Malt, White	3 kg (65.2%)	85 %	5
Grain	Jęczmień palony	0.1 kg <i>(2.2%)</i>	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Crystal	50 g	60 min	4.5 %
Boil	Crystal	25 g	10 min	4.5 %
Dry Hop	Hersbrucker	50 g	7 day(s)	3 %
Dry Hop	Crystal	25 g	7 day(s)	4.5 %

### Yeasts

Name	Туре	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

### Extras

Туре	Name	Amount	Use for	Time
Herb	Jasmin	20 g	Boil	10 min
Herb	Gunpowder Tea	50 g	Boil	10 min
Herb	Jasmin	20 g	Secondary	7 day(s)
Herb	Gunpowder Tea	50 g	Secondary	7 day(s)
Water Agent	Phosphoric Acid	2 g	Mash	100 min
Other	Irish Moss	5 g	Boil	10 min