

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
- 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

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Light Munich Malt	1.5 kg (32.6%)	82 %	14
Grain	Briess - Wheat Malt, White	3 kg (65.2%)	85 %	5
Grain	Jęczmień palony	0.1 kg (2.2%)	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	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	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