

Szwagier Odyna

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|---------------|-------|-----|
| Grain | Best Ale Crisp | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Monachijski | 0.2 kg (4.8%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Yellow Sub | 15 g | 50 min | 6.4 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Aroma (end of boil) | Yellow Sub | 10 g | 2 min | 6.4 % |
| Dry Hop | Yellow Sub | 30 g | 3 day(s) | 6.4 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech Irlandzki | 5 g | Boil | 10 min |

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|-------|------------|-------|-----------|----------|
| Other | Witamina C | 1.5 g | Secondary | 5 day(s) |
| Other | Witamina C | 1.5 g | Bottling | --- |