

# Yosemicka Łojantka

---

- Gravity **11.9 BLG**
- ABV ---
- IBU **36**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny (Weyermann)	2.5 kg (49.5%)	80 %	4
Grain	Słód pale ale (Weyermann)	2.5 kg (49.5%)	85 %	4
Grain	Słód zakwaszający (Weyermann)	0.05 kg (1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	15 g	60 min	14.9 %
Boil	Centennial	15 g	15 min	10.5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

## Yeasts

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