

#175 Shift + B

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24.2 liter(s)**
- Trub loss **7 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	No. 19 Floor Malt Maris Otter Crisp	1.66 kg (31.3%)	80 %	6.5
Grain	Weyermann pilzneński premium	1.66 kg (31.3%)	80 %	2
Grain	Weyermann żytni jasny	1.66 kg (31.3%)	85 %	7
Grain	Viking Malt pszeniczny	0.33 kg (6.2%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga PL 2021	50 g	10 min	12.5 %
Dry Hop	lunga PL 2021	50 g	7 day(s)	12.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	40 ml	Fermentum Mobile