

# Bazyl

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	2.5 kg (42.4%)	80 %	7
Grain	Pszeniczny	3 kg (50.8%)	85 %	4
Grain	Caramel/Crystal Malt - 40L	0.4 kg (6.8%)	74 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	East Kent Goldings	30 g	90 min	5.1 %
Whirlpool	Citra	90 g	30 min	12 %