

# Dianoga

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (80%)	85 %	4
Grain	Płatki orkiszowe	1 kg (20%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	14 g	10 min	12.9 %
Aroma (end of boil)	Oktawia	14 g	10 min	8.9 %
Aroma (end of boil)	Izabella	14 g	10 min	6.5 %
Aroma (end of boil)	lunga	14 g	5 min	12.9 %
Aroma (end of boil)	Oktawia	14 g	5 min	8.9 %
Aroma (end of boil)	Izabella	14 g	5 min	6.5 %
Whirlpool	lunga	16 g	0 min	12.9 %
Whirlpool	Oktawia	16 g	0 min	8.9 %
Whirlpool	Izabella	16 g	0 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont IPA	Ale	Slant	150 ml	The Yeast Bay