

Eryk Wiking II

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (40.6%)	80 %	4
Grain	Pszeniczny	1.3 kg (40.6%)	85 %	4
Grain	Chateau Biscuit Castle Malting	0.3 kg (9.4%)	77 %	50
Grain	Płatki owsiane	0.3 kg (9.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	10 %
Aroma (end of boil)	Elixir	15 g	1 min	5 %
Aroma (end of boil)	Mistral	15 g	1 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	11 g	---