

# Hoppy poppy bloody wheat

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **115**
- SRM **7.8**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (44.6%)	81 %	4
Grain	Pszeniczny	2.5 kg (44.6%)	85 %	4
Grain	Strzegom Karmel 150	0.3 kg (5.4%)	75 %	150
Grain	Carared	0.1 kg (1.8%)	75 %	39
Grain	Płatki pszeniczne	0.2 kg (3.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	90 min	13.2 %
Boil	Tomahawk	30 g	90 min	14.3 %
Aroma (end of boil)	Cascade	10 g	10 min	6.9 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Amarillo	10 g	10 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Wheat	Dry	11.5 g	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna	40 g	Boil	90 min
Flavor	Curacao	10 g	Boil	90 min
Flavor	Trawa cytrynowa	5 g	Boil	90 min
Fining	Mech irlandzki	4 g	Boil	15 min
Water Agent	Gips piwowarski	4 g	Boil	15 min