

# Lassie Called Destiny Space For Dream

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- Gravity **10.5 BLG**
- ABV ---
- IBU **51**
- SRM **5.9**
- Style **Grodziskie/Graetzer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12.8 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **30 min** at **72C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.75 kg (64.7%)	82 %	10
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (35.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	60 min	11.6 %
Boil	Citra	15 g	30 min	12.4 %
Dry Hop	Citra	85 g	3 day(s)	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew