

## Only RW

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- Gravity **27.2 BLG**
- ABV ---
- IBU **113**
- SRM **22.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Rye Malt	3 kg (34.3%)	85 %	7
Grain	Weyermann - Pale Ale Malt	5 kg (57.1%)	85 %	7
Grain	Special B Malt	0.35 kg (4%)	65.2 %	315
Adjunct	cukier	0.4 kg (4.6%)	100 %	1

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	60 min	10.2 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	12.5 %
Boil	lunga	30 g	60 min	11.6 %
Boil	Sterling	25 g	25 min	7.8 %
Boil	Chinook	15 g	15 min	11.6 %