

# prima1

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1011 liter(s)**
- Total mash volume **1348 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	175 kg (51.9%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	150 kg (44.5%)	81 %	4
Grain	Weyermann - Acidulated Malt	6 kg (1.8%)	80 %	6
Grain	Carahell	6 kg (1.8%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	200 g	60 min	10.5 %
Boil	Amarillo	100 g	60 min	9.5 %
Boil	Centennial	150 g	50 min	10.5 %
Boil	Amarillo	100 g	50 min	9.5 %
Boil	Centennial	150 g	40 min	10.5 %
Boil	Amarillo	100 g	40 min	9.5 %
Boil	Amarillo	50 g	20 min	9.5 %
Boil	Centennial	50 g	20 min	10.5 %
Boil	Citra	50 g	20 min	12 %
Boil	Amarillo	70 g	10 min	9.5 %
Boil	Centennial	70 g	10 min	10.5 %
Boil	Citra	70 g	10 min	12 %
Whirlpool	Amarillo	300 g	20 min	9.5 %
Whirlpool	Citra	800 g	20 min	12 %
Whirlpool	Centennial	600 g	20 min	10.5 %
Dry Hop	Amarillo	800 g	5 day(s)	9.5 %
Dry Hop	Citra	800 g	5 day(s)	12 %

Dry Hop	Centennial	800 g	5 day(s)	10.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	900 g	---