

Skosnooki

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (33.3%) | 83 % | 5 |
| Grain | Rye, Flaked | 1 kg (16.7%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 60 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 12 % |
| Boil | Simcoe | 20 g | 10 min | 12.6 % |
| Dry Hop | Simcoe | 20 g | 3 day(s) | 13.2 % |
| Boil | Simcoe | 10 g | 5 min | 12.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|-------|-------|--------|------------|
| Safale wb | Wheat | Slant | 70 ml | Fermentis |