

weed

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **28**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (54.5%)	85 %	4
Grain	Strzegom Pilzneński	2.5 kg (45.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Chinook	5 g	60 min	11.2 %
Boil	Chinook	18 g	30 min	11.2 %
Boil	Mosaic	30 g	1 min	10 %
Boil	Enigma (AUS)	50 g	1 min	17.2 %
Boil	Vic Secret	30 g	1 min	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP001 - California Ale Yeast	Ale	Slant	100 ml	White Labs