

# Zajebaja wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **26**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.9 kg (67.9%)	85 %	4
Grain	Pilzneński	0.9 kg (32.1%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	izabella	20 g	60 min	5.1 %
Aroma (end of boil)	izabella	20 g	10 min	5.1 %
Whirlpool	izabella	20 g	1 min	5.1 %
Dry Hop	izabella	30 g	3 day(s)	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
wyeast 2308 munich lager	Lager	Liquid	1000 ml	---