

#223 ctrl+M

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **44**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23.1 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.42 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt pilzneński	2.35 kg (40.2%)	80 %	3.8
Grain	Viking Malt pszeniczny	2.35 kg (40.2%)	81 %	5
Grain	Viking Malt wiedeński	0.4 kg (6.8%)	78 %	8
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3
Grain	Słód enzymatyczny	0.2 kg (3.4%)	78 %	---
Grain	Płatki pszenne	0.15 kg (2.6%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle PL 2022	50 g	60 min	7 %
Aroma (end of boil)	Cascade US 2023	8 g	20 min	7.8 %
Aroma (end of boil)	Citra US 2023	34 g	5 min	12.1 %
Dry Hop	Mosaic US 2022	50 g	7 day(s)	12.3 %
Dry Hop	Citra US 2023	50 g	7 day(s)	12.1 %
Dry Hop	Mandarina Bavaria DE 2022	50 g	7 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand kveik	Ale	Slant	80 ml	Fermentum Mobile