

ANZAW

- Gravity **11.6 BLG**
- ABV ---
- IBU **37**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.9 kg (45.2%) | 85 % | 4 |
| Grain | Pilzniejszy | 2 kg (47.6%) | 81 % | 4 |
| Grain | Briess - Carapils Malt | 0.3 kg (7.1%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Waimea | 3 g | 60 min | 17 % |
| Boil | Enigma | 3 g | 60 min | 17.2 % |
| Boil | Waimea | 7 g | 10 min | 17 % |
| Boil | Enigma | 7 g | 10 min | 17.2 % |
| Boil | Rakau | 10 g | 10 min | 9.5 % |
| Boil | Vic Secret | 10 g | 10 min | 16.1 % |
| Boil | Waimea | 15 g | 1 min | 17 % |
| Boil | Enigma | 15 g | 1 min | 17.2 % |
| Boil | Rakau | 15 g | 1 min | 9.5 % |
| Boil | Vic Secret | 15 g | 1 min | 16.1 % |
| Dry Hop | Waimea | 15 g | 7 day(s) | 17 % |

| | | | | |
|---------|------------|------|----------|--------|
| Dry Hop | Enigma | 15 g | 7 day(s) | 17.2 % |
| Dry Hop | Rakau | 15 g | 7 day(s) | 9.5 % |
| Dry Hop | Vic Secret | 15 g | 7 day(s) | 16.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |