

# Bękart

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) US	2 kg (40%)	79 %	4
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curasao	20 g	Boil	5 min
Flavor	Skórki słodkiej pomarańczy	40 g	Boil	0 min