

# comeback

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **28**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **0 min** at **78C**
- Sparge using **20.5 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (46.2%)	80 %	6
Grain	Żytni	3 kg (46.2%)	85 %	8
Grain	Diastatyczny	0.5 kg (7.7%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %
Boil	lunga	10 g	10 min	11 %
Whirlpool	lunga	20 g	10 min	11 %
Whirlpool	Sybilla	50 g	10 min	6.8 %
Dry Hop	Sybilla	60 g	3 day(s)	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	to co zwykle