

# Falconers

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg (48.3%)	85 %	7
Grain	Weyermann - Pale Wheat Malt	2.5 kg (43.1%)	85 %	5
Grain	Weyermann - Vienna Malt	0.5 kg (8.6%)	81 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconers flight	15 g	60 min	11.3 %
Boil	Aaa	15 g	10 min	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	15 g	---