

GREEN SHOT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **900 liter(s)**
- Total mash volume **1200 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **900 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1211.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 150 kg (47.3%) | 85 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 75 kg (23.6%) | 85 % | 7 |
| Grain | Weyermann - Bohemian Pilsner Malt | 50 kg (15.8%) | 81 % | 4 |
| Grain | Monachijski | 25 kg (7.9%) | 80 % | 16 |
| Sugar | Mango | 12 kg (3.8%) | 100 % | --- |
| Sugar | Papaya | 3 kg (0.9%) | 100 % | --- |
| Sugar | marakuja | 2.4 kg (0.8%) | 100 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | cascade | 1500 g | 10 min | 6.5 % |
| Whirlpool | Cascade | 3500 g | 30 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-05 | Ale | Dry | 1000 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------|--------|-----------|------|
| Other | Mango w litrach | 120 g | Secondary | --- |
| Other | Papaya w kg | 30 g | Secondary | --- |
| Other | Marakuja w litrach | 24 g | Secondary | --- |