

## Hazy Redneck #2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type                  | Name                    | Amount        | Yield | EBC |
|-----------------------|-------------------------|---------------|-------|-----|
| Grain                 | Viking Wheat Malt       | 2 kg (41.7%)  | 83 %  | 5   |
| Grain                 | Viking Pale Ale malt    | 2 kg (41.7%)  | 80 %  | 5   |
| Grain                 | Abbey Malt<br>Weyermann | 0.4 kg (8.3%) | 75 %  | 45  |
| Zastąpić Cara Clair ? |                         |               |       |     |
| Grain                 | Płatki owsiane          | 0.4 kg (8.3%) | 85 %  | 3   |

### Hops

| Use for  | Name          | Amount | Time     | Alpha acid |
|--|---------------|--------|----------|------------|
| Boil   | Amarillo      | 15 g   | 60 min   | 8.5 %      |
| Aroma (end of boil)  | Nelson Sauvín | 20 g   | 10 min   | 11 %       |
| Whirlpool  | Nelson Sauvín | 60 g   | 0 min    | 11 %       |
| Na 78 stopni na 30 minut, wpisane zero minut żeby nie zaburzało wyliczenia IBU |               |        |          |            |
| Dry Hop  | Nelson Sauvín | 20 g   | 3 day(s) | 11 %       |
| Dry Hop  | Citra         | 90 g   | 3 day(s) | 12.9 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |      |        |
|--------------|-----|-----|------|--------|
| Safale US-05 | Ale | Dry | 11 g | Safale |
|--------------|-----|-----|------|--------|

### Extras

| Type  | Name       | Amount | Use for  | Time |
|-------|------------|--------|----------|------|
| Other | witamina c | 2 g    | Bottling | ---  |