

hmmm

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (54.5%)	80 %	7
Grain	Briess - Wheat Malt, White	2 kg (36.4%)	85 %	5
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Oats, Flaked	0.25 kg (4.5%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	10 g	60 min	5.1 %
Boil	Fuggles	40 g	60 min	4.5 %
Boil	Cascade	10 g	5 min	6 %
Boil	Centennial	10 g	5 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech	6 g	Boil	10 min
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