

Kapitan gluten v3

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **47**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	MEP Lager	2 kg (36.4%)	81 %	4
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (9.1%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	30 g	30 min	12 %
Whirlpool	Mosaic	30 g	30 min	10 %
Whirlpool	Galaxy	40 g	30 min	15 %
Dry Hop	Galaxy	10 g	4 day(s)	15 %
Dry Hop	Mosaic	20 g	4 day(s)	10 %
Dry Hop	Citra	20 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile