

## Leftovers Brew

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **29**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.6 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **11.9 liter(s)**

### Steps

- Temp **61 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **9.3 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **30 min** at **61C**
- Keep mash **30 min** at **70C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.76 kg (29.5%)	80 %	4
Grain	Viking Pale Ale malt	0.92 kg (35.7%)	80 %	5
Grain	Strzegom Pszeniczny	0.5 kg (19.4%)	81 %	6
Grain	Żytni	0.25 kg (9.7%)	85 %	8
Grain	Płatki owsiane	0.15 kg (5.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Dry Hop	Chinook	20 g	4 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Wheat	Slant	20 ml	---