

# Rentalowiec

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **28**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **23.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **53 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **30 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (18.2%)	68 %	5
Grain	Viking Pilsner malt	3.5 kg (63.6%)	68 %	4
Grain	Oats, Flaked	1 kg (18.2%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bravo	50 g	5 min	15.5 %
Aroma (end of boil)	Amarillo	50 g	5 min	9.5 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %
Dry Hop	Mosaic	50 g	3 day(s)	8.9 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale us-05	Ale	Dry	11.5 g	Fermentis