

# Skosnooki

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **36**
- SRM **4.2**
- 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Rye, Flaked	1 kg (16.7%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	60 min	12 %
Boil	Mosaic	15 g	15 min	12 %
Boil	Simcoe	20 g	10 min	12.6 %
Dry Hop	Simcoe	20 g	3 day(s)	13.2 %
Boil	Simcoe	10 g	5 min	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale wb	Wheat	Slant	70 ml	Fermentis