

# The Thing

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.3 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.7 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.1 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (42.9%)	80.5 %	2
Grain	Strzegom Pszeniczny	0.63 kg (10.8%)	81 %	6
Adjunct	Pszenica niesłodowana	1.25 kg (21.4%)	75 %	3
Grain	Strzegom Pilzneński	1 kg (17.2%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.3 kg (5.1%)	75 %	30
Grain	Acid Malt	0.15 kg (2.6%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	37 g	60 min	4 %
Boil	lunga	15 g	30 min	11 %
Boil	Pacifica (NZ)	10 g	15 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	10 g	5 min	4.8 %

## Yeasts

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