

## VIII

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **81**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **17.6 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **17.6 liter(s)** of strike water to **73.3C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (53.8%)	85 %	7
Grain	Weyermann pszeniczny jasny	2.5 kg (38.5%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	25 g	60 min	7 %
Boil	Mosaic	25 g	60 min	10 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Mosaic	20 g	10 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %
Dry Hop	Amarillo	30 g	5 day(s)	9.5 %

### Yeasts

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

## Notes

- Jezu kto widział mieć takie starty z gotowania!  
104 g glukozy do butlekovania.  
*Jul 27, 2020, 9:09 PM*