

10. Kent's hollow leg

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **9 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pale Malt (2 Row) US | 2.86 kg (47.1%) | 79 % | 4 |
| Grain | Rye Malt | 1.79 kg (29.4%) | 63 % | 10 |
| Grain | Pszeniczny | 1.43 kg (23.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Willamette | 28 g | 60 min | 5 % |
| Aroma (end of boil) | Willamette | 9 g | 0 min | 5 % |
| Aroma (end of boil) | Centennial | 9 g | 0 min | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|-------|--------|--------|------------|
| WLP320 - American Hefeweizen Ale Yeast | Wheat | Liquid | 11 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g | Boil | 10 min |