

#171 Shift + A

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **28.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	No. 19 Floor Malt Maris Otter Crisp	1.66 kg (30.1%)	80 %	6.5
Grain	Weyermann pilzneński premium	1.66 kg (30.1%)	80 %	2
Grain	Weyermann żytni jasny	1.66 kg (30.1%)	85 %	7
Grain	Viking Malt pszeniczny	0.33 kg (6%)	81 %	4
Grain	Viking Malt cookie	0.2 kg (3.6%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amora Preta PL 2021	10 g	60 min	7.3 %
Aroma (end of boil)	Amora Preta PL 2021	40 g	10 min	7.3 %
Dry Hop	Amora Preta PL 2021	50 g	7 day(s)	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Slant	50 ml	Lallemand