

# Bazyl

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **57**
- SRM **6.4**
- 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 **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 2.5 kg (42.4%) | 80 %  | 7   |
| Grain | Pszeniczny                 | 3 kg (50.8%)   | 85 %  | 4   |
| Grain | Caramel/Crystal Malt - 40L | 0.4 kg (6.8%)  | 74 %  | 79  |

## Hops

| Use for    | Name               | Amount | Time   | Alpha acid |
|------------|--------------------|--------|--------|------------|
| First Wort | East Kent Goldings | 30 g   | 90 min | 5.1 %      |
| Whirlpool  | Citra              | 90 g   | 30 min | 12 %       |