

Born To Chillout

- Gravity **13.1 BLG**
- ABV ---
- IBU **45**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **65 C**, Time **70 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Pale Ale | 2 kg (47.6%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Amarillo | 30 g | 55 min | 9.5 % |
| Boil | Amarillo | 20 g | 10 min | 9.5 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 10 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale | Dry | 12.5 g | Safale |