

Forest light

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **33**
- SRM **7.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **81.8C**
- Add grains
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2 kg (44.4%) | 85 % | 7 |
| Grain | Carahell | 0.5 kg (11.1%) | 77 % | 26 |
| Grain | Żytni | 1 kg (22.2%) | 85 % | 8 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (11.1%) | 75 % | 150 |
| Grain | Oats, Flaked | 0.5 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Citra | 10 g | 15 min | 13 % |
| Boil | Mosaic | 10 g | 15 min | 11.5 % |
| Boil | Nelson Sauvin | 10 g | 15 min | 11 % |
| Boil | Amarillo | 10 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 10 g | 1 min | 12 % |
| Aroma (end of boil) | Mosaic | 10 g | 1 min | 10 % |
| Aroma (end of boil) | Nelson Sauvin | 10 g | 1 min | 11 % |
| Aroma (end of boil) | Amarillo | 10 g | 1 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|---------|
| Water Agent | gips | 4 g | Mash | 100 min |
| Fining | Mech Irlandzki | 4 g | Boil | 5 min |

Notes

- Starter uwodnionych drożdży (6 h).
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