

Grapefruit Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **29**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **12 %/h**
- Boil size **18.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.2 liter(s)**
- Total mash volume **8.2 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **50 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **73 C**, Time **35 min**

Mash step by step

- Heat up **6.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **65C**
- Keep mash **35 min** at **73C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **18.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.75 kg (21.1%) | 80 % | 4 |
| Grain | Pszeniczny | 1.25 kg (35.1%) | 85 % | 4 |
| Grain | Carahell | 0.06 kg (1.7%) | 77 % | 26 |
| Adjunct | sok z grejfruta | 1.5 kg (42.1%) | 60 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Boil | Aurora | 10 g | 40 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------------------------|------|---------|-----------|
| Flavor | skórka z grejfruta świeża | 30 g | Primary | 10 day(s) |
|--------|------------------------------|------|---------|-----------|