

# GREEN SHOT

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1500 liter(s)**
- Trub loss **5 %**
- Size with trub loss **1575 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **1811.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **900 liter(s)**
- Total mash volume **1200 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **900 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1211.3 liter(s)** of **76C** water or to achieve **1811.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	150 kg (47.3%)	85 %	4
Grain	Weyermann - Pale Ale Malt	75 kg (23.6%)	85 %	7
Grain	Weyermann - Bohemian Pilsner Malt	50 kg (15.8%)	81 %	4
Grain	Monachijski	25 kg (7.9%)	80 %	16
Sugar	Mango	12 kg (3.8%)	100 %	---
Sugar	Papaya	3 kg (0.9%)	100 %	---
Sugar	marakuja	2.4 kg (0.8%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade	1500 g	10 min	6.5 %
Whirlpool	Cascade	3500 g	30 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-05	Ale	Dry	1000 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Mango w litrach	120 g	Secondary	---
Other	Papaya w kg	30 g	Secondary	---
Other	Marakuja w litrach	24 g	Secondary	---