

Hoppy poppy bloody wheat

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **115**
- SRM **7.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **30 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **71.6C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **60 min** at **72C**
- Keep mash **30 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (44.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (44.6%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.3 kg (5.4%) | 75 % | 150 |
| Grain | Carared | 0.1 kg (1.8%) | 75 % | 39 |
| Grain | Płatki pszeniczne | 0.2 kg (3.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Simcoe | 30 g | 90 min | 13.2 % |
| Boil | Tomahawk | 30 g | 90 min | 14.3 % |
| Aroma (end of boil) | Cascade | 10 g | 10 min | 6.9 % |
| Aroma (end of boil) | Citra | 30 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-------|-----|--------|-----|
| Safale K-97 | Wheat | Dry | 11.5 g | --- |
|-------------|-------|-----|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Flavor | Cytryna | 40 g | Boil | 90 min |
| Flavor | Curacao | 10 g | Boil | 90 min |
| Flavor | Trawa cytrynowa | 5 g | Boil | 90 min |
| Fining | Mech irlandzki | 4 g | Boil | 15 min |
| Water Agent | Gips piwowarski | 4 g | Boil | 15 min |