

LUTRA Fast RAW WHEAT ale

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **67 C**, Time **75 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.7 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **75 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **-15.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (40.3%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (40.3%) | 80 % | 6 |
| Grain | Płatki żytnie | 0.6 kg (9.7%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.5%) | 60 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Whirlpool | Galaxy | 50 g | 20 min | 17.4 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|---------|--------|
| Other | łuska ryżowa | 200 g | Mash | 10 min |

Notes

- kropla beskidu 70%
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