

## MS8

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (60%)	80 %	5
Grain	Pszeniczny	2 kg (40%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	30 g	0 min	12 %
Boil	Citra	20 g	5 min	12 %
Boil	Citra	10 g	15 min	12 %
Boil	Citra	10 g	30 min	12 %
Dry Hop	Citra	30 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis