

## Only RW

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- Gravity **27.2 BLG**
- ABV ---
- IBU **113**
- SRM **22.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **29.2 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **20.9 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **60 min** at **65C**
- Keep mash **2 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

| Type    | Name                      | Amount        | Yield  | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain   | Weyermann - Rye Malt      | 3 kg (34.3%)  | 85 %   | 7   |
| Grain   | Weyermann - Pale Ale Malt | 5 kg (57.1%)  | 85 %   | 7   |
| Grain   | Special B Malt            | 0.35 kg (4%)  | 65.2 % | 315 |
| Adjunct | cukier                    | 0.4 kg (4.6%) | 100 %  | 1   |

### Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Centennial             | 20 g   | 60 min | 10.2 %     |
| Boil    | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 12.5 %     |
| Boil    | lunga                  | 30 g   | 60 min | 11.6 %     |
| Boil    | Sterling               | 25 g   | 25 min | 7.8 %      |
| Boil    | Chinook                | 15 g   | 15 min | 11.6 %     |