

poci

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **61**
- SRM **6.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **26 liter(s)**
- Total mash volume **32.5 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|-----------------|-------|-----|
| Grain | Viking Wheat Malt | 3.52 kg (54.2%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 2.45 kg (37.7%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 40L | 0.46 kg (7.1%) | 74 % | 79 |
| Grain | Weyermann - Acidulated Malt | 0.07 kg (1.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Magnum | 25 g | 60 min | 13.5 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Boil | Amarillo | 15 g | 30 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 22 g | Safale |