

## TERA CERA vol.2

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (50%)	81 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	20 g	15 min	12 %
Aroma (end of boil)	Zythos	20 g	15 min	11 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Aroma (end of boil)	Zythos	30 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc	5 g	Boil	10 min