

## Texas gay

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.85 kg (52.8%)	84 %	4
Grain	Pilzneński	2.15 kg (39.8%)	84 %	4
Grain	Cara Blonde - Castle Malting	0.4 kg (7.4%)	80 %	20

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Chinook	20 g	10 min	13 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłósy Kansas	Ale	Liquid	200 ml	Fermentum Mobile