

Hazy Redneck

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **12 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (41.7%)	83 %	5
Grain	Viking Pale Ale malt	2 kg (41.7%)	80 %	5
Grain	Abbey Malt Weyermann	0.4 kg (8.3%)	75 %	45
Zastąpić Cara Clair ?				
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	8.5 %
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %
Whirlpool	Nelson Sauvin	60 g	0 min	11 %
Na 78 stopni na 30 minut, wpisane zero minut żeby nie zaburzało wyliczenia IBU				
Dry Hop	Nelson Sauvin	20 g	3 day(s)	11 %
Dry Hop	Citra	90 g	3 day(s)	12.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Other	witamina c	2 g	Bottling	---