Falconers

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

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

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.8 kg *(48.3%)*	85 %	7
Grain	Weyermann - Pale Wheat Malt	2.5 kg *(43.1%)*	85 %	5
Grain	Weyermann - Vienna Malt	0.5 kg *(8.6%)*	81 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Falconers flight	15 g	60 min	11.3 %
Boil	Aaa	15 g	10 min	11.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	15 g	---