

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking malt słód pszeniczny	2.7 kg (61.4%)	82 %	5
Grain	Weyermann - Pale Ale Malt	1.4 kg (31.8%)	85 %	7
Grain	Płatki owsiane	0.3 kg (6.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	15.8 %
Boil	Citra	10 g	20 min	12 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Summit	10 g	0 min	15.8 %
Dry Hop	Citra	65 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile