

## #129 ctrl+F

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **32**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22.2 liter(s)**
- Trub loss **6 %**
- Size with trub loss **24.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.4 liter(s)**

### Steps

- Temp **69 C**, Time **90 min**

### Mash step by step

- Heat up **19.1 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **90 min** at **69C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

### Fermentables

| Type        | Name                   | Amount         | Yield | EBC |
|-------------|------------------------|----------------|-------|-----|
| Grain       | Viking pilzneński      | 2.1 kg (30.7%) | 82 %  | 4   |
| Grain       | Viking pszeniczny      | 2.1 kg (30.7%) | 83 %  | 5   |
| Grain       | Viking owsiany         | 1 kg (14.6%)   | 61 %  | 5   |
| Grain       | Vienna Malt            | 0.4 kg (5.8%)  | 78 %  | 8   |
| Grain       | Płatki owsiane         | 0.4 kg (5.8%)  | 60 %  | 3   |
| Grain       | Słód enzymatyczny      | 0.2 kg (2.9%)  | 80 %  | 5   |
| Dry Extract | Ekstrakt słodowy jasny | 0.5 kg (7.3%)  | 80 %  | 15  |
| Grain       | Płatki pszeniczne      | 0.15 kg (2.2%) | 60 %  | 3   |

### Hops

| Use for             | Name             | Amount | Time   | Alpha acid |
|---------------------|------------------|--------|--------|------------|
| Boil                | Perle PL 2018    | 50 g   | 60 min | 5 %        |
| Boil                | Amarillo US 2020 | 10 g   | 20 min | 8.7 %      |
| Aroma (end of boil) | Mosaic US 2019   | 10 g   | 10 min | 12.6 %     |

### Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 100 ml | White Labs |

## Notes

- starter z 500g ekstraktu jasnego sproszkowanego 09/03 i 3.5 litra wody  
*Mar 9, 2022, 11:22 AM*