

## #2 WHEAT??

---

- Gravity **12.8 BLG**
- ABV ---
- IBU **30**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1.25 kg (55.6%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (44.4%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Cascade	5 g	60 min	6 %
Aroma (end of boil)	Citra	5 g	10 min	12 %
Aroma (end of boil)	Cascade	5 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11.5 g	Fermentis