

# A-wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.25 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4
Grain	Strzegom Wiedeński	0.25 kg (5.6%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13 %
Boil	Centennial	10 g	20 min	9.7 %
Aroma (end of boil)	Centennial	10 g	0 min	9.7 %
Aroma (end of boil)	Citra	20 g	0 min	14.2 %
Aroma (end of boil)	Chinook	10 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis