

American Weizen #26

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **50 C**, Time **25 min**
- Temp **64 C**, Time **25 min**
- Temp **70 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **25 min** at **50C**
- Keep mash **25 min** at **64C**
- Keep mash **15 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 3 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Chinook | 12 g | 60 min | 13 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 10 min | 9.5 % |
| Aroma (end of boil) | Citra | 10 g | 5 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 5 min | 9.5 % |
| Hopstand >82C | | | | |
| Whirlpool | Citra | 30 g | 0 min | 12 % |
| Whirlpool | Amarillo | 30 g | 0 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-----|-----|------|---------|
| WB06 | Ale | Dry | 11 g | Safbrew |
|------|-----|-----|------|---------|