

American wheat / Hazy APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (39.2%)	81 %	6
Grain	Strzegom Pilzneński	1.1 kg (21.6%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (19.6%)	79 %	16
Grain	Płatki owsiane	1 kg (19.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	5 min	12 %