

# AMERICAN WHEAT + ORAGNE PEELS

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **34**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Viking Pilsner malt | 2 kg (40%) | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 3 kg (60%) | 83 %  | 5   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 10 g   | 60 min | 12.8 %     |
| Boil    | Centennial | 15 g   | 30 min | 9.7 %      |
| Boil    | Centennial | 15 g   | 15 min | 9.7 %      |
| Boil    | Centennial | 30 g   | 0 min  | 9.7 %      |
| Boil    | Citra      | 30 g   | 0 min  | 14.2 %     |

## Yeasts

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

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 15 g   | Boil    | 15 min |