

American Wheat - Single Hop Mosaic - BartJan [9]

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **0 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **62 C**, Time **10 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **69.8C**
- Add grains
- Keep mash **10 min** at **62C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 4 kg (57.1%) | 80.5 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 3 kg (42.9%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Mosaic | 15 g | 30 min | 12.2 % |
| Boil | Mosaic | 15 g | 15 min | 12.2 % |
| Boil | Mosaic | 20 g | 5 min | 12.2 % |
| Dry Hop | Mosaic | 100 g | 4 day(s) | 12.6 % |

Yeasts

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