

# awheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

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

## Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (44.4%)	83 %	5
Grain	Viking Pale Ale malt	1 kg (44.4%)	80 %	5
Grain	Caramel/Crystal Malt - 30L	0.25 kg (11.1%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	10 %
Boil	Citra	5 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	---