

simcoe wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **63 C**, Time **15 min**
- Temp **73 C**, Time **35 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **15 min** at **63C**
- Keep mash **35 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Pszeniczny | 3 kg (60%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 20 g | 60 min | 12 % |
| Boil | Simcoe | 30 g | 5 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Safbrew |