

# Spring Orange American Wheat

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **15**
- SRM **4.1**
- 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 **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **0 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt         | 2.5 kg (45.5%) | 82 %  | 4   |
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (45.5%) | 85 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (9.1%)  | 60 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 20 g   | 15 min | 15.5 %     |
| Boil    | Citra                  | 20 g   | 0 min  | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 800 ml | Fermentis  |

## Extras

| Type   | Name              | Amount | Use for   | Time      |
|--------|-------------------|--------|-----------|-----------|
| Flavor | skórka pomarańczy | 20 g   | Boil      | 10 min    |
| Flavor | skórka pomarańczy | 20 g   | Secondary | 10 day(s) |