

# Sunny Wheat Kasia

- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt    | 5 kg (59.5%)  | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (35.7%)  | 85 %  | 5   |
| Grain | Monachijski                 | 0.3 kg (3.6%) | 80 %  | 16  |
| Grain | Caraamber                   | 0.1 kg (1.2%) | 75 %  | 59  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Magnat     | 10 g   | 60 min | 14 %       |
| Boil    | Willamette | 15 g   | 60 min | 4.5 %      |
| Boil    | Cascade    | 15 g   | 60 min | 7.1 %      |
| Boil    | Willamette | 15 g   | 10 min | 4.5 %      |
| Boil    | Cascade    | 15 g   | 10 min | 7.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 11 g   | ---        |