

Wheat?

- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (66.7%) | 80 % | 6 |
| Grain | Maris Otter Crisp | 2 kg (33.3%) | 83 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Simcoe | 50 g | 1 min | 13 % |
| Boil | Citra | 40 g | 30 min | 12 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Boil | Simcoe | 50 g | 5 min | 13 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 15 ml | Fermentum Mobile |
| Mangrove Jack's M27 Belgian Ale | Ale | Dry | 5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | Rice flakes | 1000 g | Mash | 60 min |
| Flavor | orange peels sweet | 100 g | Boil | 15 min |