

# Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	2.3 kg (47.5%)	79 %	6
Grain	Weyermann - Pale Wheat Malt	2.3 kg (47.5%)	85 %	5
Grain	Słód Caramunich Typ II Weyermann	0.24 kg (5%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	25 g	60 min	5 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Willamette	10 g	0 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min