

# White Cloud - American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (63.1%)	85 %	4
Grain	Strzegom Pale Ale	1.75 kg (31.5%)	79 %	6
Grain	Płatki owsiane	0.3 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	12 %
Boil	Mosaic	20 g	20 min	10.4 %
Boil	Mosaic	30 g	0 min	10.4 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Equinox	50 g	2 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	120 ml	---