# Simcoe wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pszeniczny | 1.43 kg *(46.9%)* | 85 % | 4 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 1.37 kg *(44.9%)* | 80 % | 5 |
| Adjunct | Płatki owsiane | 0.25 kg *(8.2%)* | 60 % | 3 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Aroma (end of boil) | Simcoe | 10 g | 10 min | 13.2 % |
| Boil | Citra | 10 g | 35 min | 12 % |
| Whirlpool | Simcoe | 20 g | 1 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 10 g | 5 min | 13.2 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| us 05 | Ale | Dry | 7.48 g | --- |