

## AW II

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                    | Amount     | Yield | EBC |
|-------|-------------------------|------------|-------|-----|
| Grain | Maris Otter Extra Crisp | 3 kg (60%) | 83 %  | 4   |
| Grain | Pszeniczny Steinbach    | 2 kg (40%) | 85 %  | 4   |

### Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Citra    | 25 g   | 60 min   | 12 %       |
| Boil                | Amarillo | 25 g   | 15 min   | 7.4 %      |
| Aroma (end of boil) | Citra    | 75 g   | 1 min    | 12 %       |
| Aroma (end of boil) | Amarillo | 75 g   | 1 min    | 7.4 %      |
| Dry Hop             | Citra    | 50 g   | 3 day(s) | 12 %       |
| Dry Hop             | Amarillo | 50 g   | 3 day(s) | 7.4 %      |
| Dry Hop             | Galaxy   | 50 g   | 3 day(s) | 15 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 150 ml | ---        |