

Wheatdow

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **21**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

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

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - słód pszeniczny jasny	2 kg (40%)	80 %	5
Grain	Weyermann - słód Pale Ale	1.5 kg (30%)	85 %	7
Grain	Słód Barke pilzneński Weyermann	1.5 kg (30%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
K 97	Ale	Dry	11.5 g	Fermentis