

Amer Wit Ale2 - klarestein

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **14**
- SRM **3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **15 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (66.7%)	70.5 %	3
Grain	Briess - Wheat Malt, White	1.5 kg (33.3%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Styrian Golding	7 g	15 min	3.6 %
Aroma (end of boil)	Citra	7 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Liquid	149.99 ml	Fermentis