

## West Coast Wheat

- Gravity **11.2 BLG**
- ABV ---
- IBU **42**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

### Steps

- Temp **66 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (55.6%) | 80 %  | 4   |
| Grain | Pszeniczny          | 2 kg (44.4%)   | 85 %  | 4   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | lunga    | 30 g   | 60 min   | 11 %       |
| Boil      | lunga    | 10 g   | 20 min   | 11 %       |
| Whirlpool | Athanaum | 10 g   | 0 min    | 5 %        |
| Dry Hop   | Citra    | 75 g   | 3 day(s) | 12 %       |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale  | Slant | 80 ml  | Safale     |

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | Chlorek wapnia  | 5 g    | Mash    | ---  |
| Water Agent | Gips piwowarski | 5 g    | Mash    | ---  |