

#3 Wheat Dream

- Gravity **17.9 BLG**
- ABV ---
- IBU **25**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carabelge	0.25 kg (3.9%)	80 %	30
Grain	Weyermann - Carawheat	0.1 kg (1.6%)	77 %	97
Grain	Strzegom Przeniczny	5 kg (77.5%)	81 %	5
Grain	Weyermann - Pilsner Malt	1 kg (15.5%)	81 %	5
Grain	Weyermann - Carapils	0.1 kg (1.6%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Rakau	10 g	70 min	9.5 %
Boil	Rakau	10 g	60 min	9.5 %
Boil	Centennial	20 g	60 min	8.5 %
Whirlpool	Centennial	20 g	20 min	8.5 %
Whirlpool	Rakau	30 g	20 min	9.5 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's