

Another Wheat Beer

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (68.9%)	82 %	4
Grain	Vienna Malt	0.2 kg (4.4%)	78 %	8
Grain	Viking Wheat Malt	1 kg (22.2%)	83 %	5
Grain	Caramel/Crystal Malt - 10L	0.2 kg (4.4%)	75 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	10 g	60 min	15.5 %
Boil	Sorachi Ace	15 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	15 g	5 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
SafAle WB-06	Wheat	Dry	11.5 g	Fermentis