awheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg *(44.4%)*	83 %	5
Grain	Viking Pale Ale malt	1 kg *(44.4%)*	80 %	5
Grain	Caramel/Crystal Malt - 30L	0.25 kg *(11.1%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	4 g	60 min	10 %
Boil	Citra	5 g	15 min	12 %
Aroma (end of boil)	Citra	20 g	1 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	5 g	---

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