

A-WHEAT #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.5 kg (35.3%)	81 %	4
Grain	Pszeniczny	2.5 kg (58.8%)	85 %	4
Grain	Strzegom Wiedeński	0.25 kg (5.9%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	8.2 %
Boil	Cascade	10 g	5 min	6.9 %
Boil	Amarillo	10 g	5 min	8.2 %
Whirlpool	Cascade	20 g	0 min	6.9 %
Whirlpool	Amarillo	10 g	0 min	8.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- 3.0v cO2
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