

# American Wheat Mosaic CRYO

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **26**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt   | 2.5 kg (47.2%) | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 2.5 kg (47.2%) | 80 %  | 5   |
| Grain | Weyermann - Carapils       | 0.3 kg (5.7%)  | 78 %  | 4   |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Mosaic cryo 30g | 30 g   | 10 min   | 23.3 %     |
| Dry Hop | Mosaic cryo 30g | 30 g   | 5 day(s) | 23.3 %     |

## Yeasts

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