

aw

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (57.1%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 3 kg (42.9%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Warrior | 18 g | 60 min | 15.5 % |
| Boil | Mosaic | 12 g | 30 min | 10 % |
| Aroma (end of boil) | Mosaic | 18 g | 0 min | 10 % |
| Aroma (end of boil) | Amarillo | 25 g | 0 min | 9.5 % |
| Dry Hop | Amarillo | 25 g | 2 day(s) | 9.5 % |
| Dry Hop | Mosaic | 20 g | 2 day(s) | 10 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |