

OrangeWheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **87**
- SRM **3.5**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **67C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (40%)	80 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (30%)	80 %	4
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Citra	15 g	15 min	12 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Boil	Chinook	15 g	60 min	13 %
Boil	Chinook	15 g	30 min	13 %
Aroma (end of boil)	Chinook	10 g	15 min	13 %
Aroma (end of boil)	Chinook	10 g	5 min	13 %
Dry Hop	Citra	30 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
brewferm blanche 12	Wheat	Dry	12 g	brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	skórka pomarańczy	20 g	Boil	7 min
Spice	skórka curacao	10 g	Boil	10 min
Spice	klolendra	4 g	Boil	10 min