

## W016 - Sour American Wheat

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- Gravity **12.6 BLG**
- ABV **5.6 %**
- IBU **31.3**
- SRM **7.6**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **19 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.31 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.65 liter(s)**
- Total mash volume **18.2 liter(s)**

### Steps

- Temp **50 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **13.65 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Pilsen Malt (BESTMALZ)	2.25 kg	82.8 %	8
Grain	BEST Wheat Malt (BESTMALZ)	2 kg	83.5 %	11
Grain	Wheat, Flaked	0.3 kg	77 %	7

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lemondrop	5 g	60 min	4.2 %
Boil	Lemondrop	10 g	30 min	4.2 %
Boil	Vic Secret	5 g	30 min	15.5 %
Boil	Lemondrop	15 g	10 min	6 %
Boil	Vic Secret	15 g	10 min	15.5 %
Boil	Vic Secret	10 g	0 min	15.5 %
Boil	Lemondrop	5 g	0 min	6 %
Dry Hop	Vic Secret	20 g	3 day(s)	15.5 %
Dry Hop	Lemondrop	15 g	3 day(s)	6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Lactobacillus Brevis	Ale	Liquid	ml	White Labs
Safale American	Ale	Dry	--- g	DCL/Fermentis