

Wheatdow2

- Gravity **12.1 BLG**
- ABV ---
- IBU **39**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

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

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - słód pszeniczny jasny | 2.5 kg (52.1%) | 80 % | 5 |
| Grain | Słód Carahell | 0.3 kg (6.3%) | 74 % | 25 |
| Grain | Weyermann - słód Pale Ale | 1 kg (20.8%) | 85 % | 7 |
| Grain | Słód Barke pilzneński Weyermann | 1 kg (20.8%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12.4 % |
| Aroma (end of boil) | Amarillo | 15 g | 15 min | 8.4 % |
| Aroma (end of boil) | Citra | 15 g | 10 min | 12.4 % |
| Aroma (end of boil) | Citra | 15 g | 1 min | 12.4 % |
| Aroma (end of boil) | Amarillo | 15 g | 1 min | 8.4 % |

Yeasts

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