

## 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 pilznieński 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