

## 01D. American Wheat Beer wai-iti

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.4 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **70.1C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (50%)	81 %	4
Grain	Pszeniczny	1.7 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	WAI-ITI	20 g	60 min	4.1 %
Aroma (end of boil)	WAI-ITI	30 g	15 min	4.1 %
Dry Hop	WAI-ITI	50 g	5 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar LalBrew Köln Kölsch Style Ale Yeast	Ale	Slant	125 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	CaSO4	2 g	Boil	60 min
Water Agent	CaCl3	1 g	Boil	60 min