

#2: Wheatek

- Gravity **10.5 BLG**
- ABV ---
- IBU **20**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **11.8 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.8 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **75 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Pilzneński	2.2 kg (52.4%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	10 g	60 min	7.5 %
Aroma (end of boil)	Palisade	10 g	15 min	7.5 %
Aroma (end of boil)	Cascade	10 g	10 min	7.1 %
Dry Hop	Sorachi Ace	30 g	8 day(s)	9.3 %
Dry Hop	Cascade	20 g	8 day(s)	7.1 %
Dry Hop	Palisade	10 g	8 day(s)	7.5 %

Yeasts

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