

#3 Wheat Dream

- Gravity **17.9 BLG**
- ABV ---
- IBU **25**
- SRM **7.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **26.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **44 C**, Time **20 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **48.8C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Carabelge | 0.25 kg (3.9%) | 80 % | 30 |
| Grain | Weyermann - Carawheat | 0.1 kg (1.6%) | 77 % | 97 |
| Grain | Strzegom Przeniczny | 5 kg (77.5%) | 81 % | 5 |
| Grain | Weyermann - Pilsner Malt | 1 kg (15.5%) | 81 % | 5 |
| Grain | Weyermann - Carapils | 0.1 kg (1.6%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Mash | Rakau | 10 g | 70 min | 9.5 % |
| Boil | Rakau | 10 g | 60 min | 9.5 % |
| Boil | Centennial | 20 g | 60 min | 8.5 % |
| Whirlpool | Centennial | 20 g | 20 min | 8.5 % |
| Whirlpool | Rakau | 30 g | 20 min | 9.5 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |