

A-wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilznieński | 2.25 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (44.4%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.25 kg (5.6%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 10 g | 60 min | 13 % |
| Boil | Centennial | 10 g | 20 min | 9.7 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 9.7 % |
| Aroma (end of boil) | Citra | 20 g | 0 min | 14.2 % |
| Aroma (end of boil) | Chinook | 10 g | 0 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 80 ml | Fermentis |