

american west waizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.4 kg (58.3%)	85 %	4
Grain	Strzegom Pilzneński	0.8 kg (33.3%)	80 %	4
Grain	Płatki owsiane	0.2 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	4 g	60 min	13 %
Aroma (end of boil)	Centennial	10 g	15 min	10.5 %
Aroma (end of boil)	Citra	10 g	15 min	12 %
Aroma (end of boil)	Centennial	5 g	5 min	10.5 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Dry Hop	Citra	7 g	5 day(s)	12 %
Dry Hop	Centennial	7 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's