

American Wheat Calypso, Trident

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (54.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (45.5%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Calypso | 15 g | 60 min | 13.5 % |
| Aroma (end of boil) | Calypso | 20 g | 10 min | 13.5 % |
| Aroma (end of boil) | Trident | 30 g | 10 min | 13.9 % |
| Whirlpool | Trident | 30 g | 20 min | 13.9 % |
| Dry Hop | Trident | 40 g | 3 day(s) | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |