

American wheat / Hazy APA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **1 %**
- Size with trub loss **22.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (39.2%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.1 kg (21.6%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ I | 1 kg (19.6%) | 79 % | 16 |
| Grain | Płatki owsiane | 1 kg (19.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |