

# American Wheat Orange Espresso

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- 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 **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name           | Amount       | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński     | 2.5 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny     | 2 kg (40%)   | 85 %  | 4   |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 %  | 3   |

## Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Centennial | 15 g   | 20 min | 10.5 %     |
| Boil      | Citra      | 30 g   | 10 min | 12 %       |
| Whirlpool | Citra      | 20 g   | 0 min  | 12 %       |
| Whirlpool | Mosaic     | 50 g   | 0 min  | 10 %       |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 1 ml   | ---        |

## Extras

| Type   | Name                      | Amount | Use for | Time  |
|--------|---------------------------|--------|---------|-------|
| Flavor | Kawa zmielona na 24 kliki | 200 g  | Boil    | 0 min |
| Flavor | Pomarańcza x4             | 500 g  | Boil    | 0 min |