

## amro wheat

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **75 min**
- Evaporation rate **15 %/h**
- Boil size **35.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Sparge using **23.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (66.7%)	85 %	4
Grain	Briess - Pilsen Malt	2 kg (33.3%)	80.5 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Jarrylo	10 g	10 min	15 %
Boil	Cascade	10 g	10 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	15 g	---