

aw

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (57.1%)	82 %	4
Grain	Viking Wheat Malt	3 kg (42.9%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	18 g	60 min	15.5 %
Boil	Mosaic	12 g	30 min	10 %
Aroma (end of boil)	Mosaic	18 g	0 min	10 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Dry Hop	Amarillo	25 g	2 day(s)	9.5 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis