

## AW

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **31**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **13 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

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

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **13 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.2 kg (54.5%)	80 %	5
Grain	Pszeniczny	1 kg (45.5%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	9 g	45 min	7.4 %
Boil	Citra	8 g	10 min	12.5 %
Boil	Mosaic	8 g	10 min	13.2 %
Aroma (end of boil)	Citra	10 g	0 min	12.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - German Ale	Ale	Liquid	1200 ml	Wyeast Labs