

awheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.8 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Wheat Malt | 1 kg (44.4%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 1 kg (44.4%) | 80 % | 5 |
| Grain | Caramel/Crystal Malt - 30L | 0.25 kg (11.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 4 g | 60 min | 10 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 20 g | 1 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 5 g | --- |