

Galaxy Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **68**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (51.7%)	85 %	5
Grain	Weyermann - Pilsner Malt	2 kg (41.3%)	81 %	5
Grain	Caramel/Crystal Malt - 10L	0.3 kg (6.2%)	75 %	20
Grain	Weyermann - Acidulated Malt	0.04 kg (0.8%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	25 min	13.3 %
Boil	Galaxy	25 g	15 min	13.3 %
Aroma (end of boil)	Galaxy	25 g	10 min	13.3 %
Boil	Galaxy	25 g	7 min	13.3 %
Dry Hop	Galaxy	50 g	7 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min