

German Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

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

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Wiedeński | 3 kg (54.5%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 2.5 kg (45.5%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|----------|------------|
| Boil | Mandarina Bavaria DE | 20 g | 60 min | 7.6 % |
| Boil | Mandarina Bavaria DE | 15 g | 15 min | 7.6 % |
| Boil | Mandarina Bavaria DE | 20 g | 7 min | 7.6 % |
| Dry Hop | Mandarina Bavaria DE | 20 g | 7 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |