

Hopped American Wheat wg Dog Brew

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **8.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.17 kg (44.2%) | 79 % | 6 |
| Grain | Strzegom Pszeniczny | 2.5 kg (50.9%) | 81 % | 6 |
| Grain | Fawcett - Crystal | 0.13 kg (2.6%) | 70 % | 160 |
| Grain | Płatki owsiane | 0.11 kg (2.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Ahtanum | 25 g | 60 min | 3.5 % |
| Boil | Ahtanum | 25 g | 10 min | 3.5 % |
| Boil | Summit | 10 g | 15 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 110 ml | --- |