

Iced Orange Wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **3.3**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

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

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (25%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (25%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Oktawia | 5 g | 60 min | 7.1 % |
| Boil | Oktawia | 5 g | 15 min | 7.1 % |
| Aroma (end of boil) | Oktawia | 5 g | 0 min | 7.1 % |
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 5 g | 15 min | 12 % |
| Aroma (end of boil) | Citra | 5 g | 0 min | 12 % |
| Boil | Mosaic | 5 g | 60 min | 10 % |
| Boil | Mosaic | 5 g | 15 min | 10 % |
| Aroma (end of boil) | Mosaic | 5 g | 0 min | 10 % |
| Boil | Simcoe | 5 g | 60 min | 13.2 % |
| Boil | Simcoe | 5 g | 15 min | 13.2 % |
| Aroma (end of boil) | Simcoe | 5 g | 0 min | 13.2 % |
| Dry Hop | Citra | 5 g | 3 day(s) | 12 % |

| | | | | |
|---------|--------|-----|----------|--------|
| Dry Hop | Mosaic | 5 g | 3 day(s) | 10 % |
| Dry Hop | Simcoe | 5 g | 3 day(s) | 13.2 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Flavor | Skórka słodkiej pomarańczy | 10 g | Boil | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 10 g | Boil | 0 min |
| Flavor | Skórka słodkiej pomarańczy | 10 g | Secondary | 3 day(s) |