

Lichtus American Wheat II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **26**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	3 kg (46.9%)	80.5 %	4
Grain	Briess - Wheat Malt, White	2 kg (31.3%)	85 %	5
Grain	Briess DME - Bavarian Wheat	1 kg (15.6%)	95 %	6
Grain	Oats, Flaked	0.4 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	20 min	12 %
Boil	Amarillo	30 g	5 min	9.5 %
Boil	Citra	20 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WL550	Wheat	Liquid	20 ml	White Labs