

OrangeWheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **33**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **53 C**, Time **10 min**
- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (36.4%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (27.3%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (18.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 1 kg (18.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Chinook | 15 g | 60 min | 12.8 % |
| Boil | Amarillo | 30 g | 15 min | 8.9 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 12.8 % |
| Dry Hop | Citra | 30 g | 10 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|------|--------|------------|
| brewferm blanche 12 | Wheat | Dry | 12 g | brewferm |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | skórka pomarańczy | 20 g | Boil | 7 min |
| Spice | skórka curacao | 10 g | Boil | 10 min |
| Spice | klolendra | 4 g | Boil | 10 min |