

Oui

- Gravity **13.6 BLG**
- ABV ---
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Pszeniczny	3 kg (50%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (16.7%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	40 min	12 %
Boil	Palisade	15 g	25 min	7.5 %
Boil	Palisade	15 g	0 min	7.5 %
Boil	Citra	15 g	0 min	12 %
Dry Hop	Chinook	60 g	7 day(s)	13 %
Dry Hop	Palisade	60 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Phosphoric Acid	3 g	Mash	70 min
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