

# Simcoe wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.4 liter(s)**
- Total mash volume **11.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **8.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.43 kg (46.9%)	85 %	4
Grain	Castle Malting - Pilzneński 6-rzędowy	1.37 kg (44.9%)	80 %	5
Adjunct	Płatki owsiane	0.25 kg (8.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	10 g	10 min	13.2 %
Boil	Citra	10 g	35 min	12 %
Whirlpool	Simcoe	20 g	1 min	13.2 %
Aroma (end of boil)	Simcoe	10 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	7.48 g	---