

# solar wheat

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- Gravity **12.3 BLG**
- ABV ---
- IBU **34**
- SRM **4**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name             | Amount         | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Pszeniczny       | 2.5 kg (58.1%) | 85 %  | 4   |
| Grain | Pilzneński       | 1.5 kg (34.9%) | 81 %  | 4   |
| Grain | Wheat, Torrified | 0.3 kg (7%)    | 79 %  | 4   |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Zythos      | 5 g    | 60 min   | 11 %       |
| Boil                | Citra       | 5 g    | 60 min   | 12 %       |
| Aroma (end of boil) | Centennial  | 20 g   | 10 min   | 10.5 %     |
| Aroma (end of boil) | Centennial  | 15 g   | 5 min    | 10.5 %     |
| Aroma (end of boil) | Citra       | 20 g   | 5 min    | 12 %       |
| Dry Hop             | Centennial  | 5 g    | 2 day(s) | 10.5 %     |
| Dry Hop             | Citra       | 5 g    | 2 day(s) | 12 %       |
| Dry Hop             | Sorachi Ace | 5 g    | 2 day(s) | 10 %       |

## Yeasts

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