

# Sunny Wheat Kasia

- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (59.5%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	3 kg (35.7%)	85 %	5
Grain	Monachijski	0.3 kg (3.6%)	80 %	16
Grain	Caraamber	0.1 kg (1.2%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	10 g	60 min	14 %
Boil	Willamette	15 g	60 min	4.5 %
Boil	Cascade	15 g	60 min	7.1 %
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Boil	Cascade	15 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---