

## Tower of Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Wheat Malt	1.5 kg (60%)	85 %	5
Grain	Weyermann - Pilsner Malt	1 kg (40%)	81 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	40 min	8 %
Boil	Simcoe	10 g	10 min	12 %
Aroma (end of boil)	Amarillo	20 g	0 min	8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's

### Notes

- Ph wody 5.2 - 5.5 ( zacieranie i wysładzanie ).  
*Jun 21, 2018, 3:56 PM*