

# Wheat?

- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **5.6**
- 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 **34.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 4 kg (66.7%) | 80 %  | 6   |
| Grain | Maris Otter Crisp          | 2 kg (33.3%) | 83 %  | 6   |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Aroma (end of boil) | Simcoe | 50 g   | 1 min  | 13 %       |
| Boil                | Citra  | 40 g   | 30 min | 12 %       |
| Boil                | Citra  | 30 g   | 10 min | 12 %       |
| Boil                | Simcoe | 50 g   | 5 min  | 13 %       |
| Aroma (end of boil) | Citra  | 30 g   | 1 min  | 12 %       |

## Yeasts

| Name                            | Type  | Form   | Amount | Laboratory       |
|---------------------------------|-------|--------|--------|------------------|
| FM41 Gwoździe i Banany          | Wheat | Liquid | 15 ml  | Fermentum Mobile |
| Mangrove Jack's M27 Belgian Ale | Ale   | Dry    | 5 g    | Mangrove Jack's  |

## Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | Rice flakes        | 1000 g | Mash    | 60 min |
| Flavor | orange peels sweet | 100 g  | Boil    | 15 min |