

# Wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **56**
- SRM **19.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

## Mash step by step

- Heat up **17 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (40%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (30%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (20%)	79 %	10
Grain	Słód Caraaroma (R)	0.2 kg (4%)	--- %	690
Grain	Coffee Castle Malting	0.3 kg (6%)	--- %	500

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	60 min	13.4 %
Boil	Summit	5 g	60 min	14 %
Boil	Ahtanum	20 g	5 min	5 %
Boil	Glacier	20 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 01.01.2018r	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowy	5 g	Boil	5 min