

# wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.6 kg (51.6%)	80 %	4
Grain	Pszeniczny	1.5 kg (48.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	13 g	60 min	10 %
Boil	Willamette	12 g	15 min	4.2 %
Aroma (end of boil)	Amarillo	7 g	0 min	8 %