

# Wheat Ale cienias

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **55**
- SRM **7.9**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

## Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (47.6%)	80 %	5
Grain	Strzegom Wiedeński	2.5 kg (23.8%)	79 %	10
Grain	Strzegom Karmel 150	0.5 kg (4.8%)	75 %	150
Grain	Karmelowy Czerwony	0.5 kg (4.8%)	75 %	59
Grain	Viking Wheat Malt	2 kg (19%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	50 min	13 %
Boil	Citra	30 g	30 min	12 %
Boil	Citra	25 g	10 min	7 %
Boil	Cascade	50 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis