

# Wheat Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **75 min**
- Evaporation rate **12 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **20 C**, Time **0 min**
- Temp **65 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **0 min** at **20C**
- Keep mash **120 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **77C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3.2 kg (54.2%)	81 %	6
Grain	Malteurop MepPilsner	2.7 kg (45.8%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	10 g	80 min	17 %
Boil	Citra	5 g	10 min	12 %
Boil	Simcoe	10 g	10 min	13.2 %
Boil	Mosaic	10 g	10 min	10.4 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	0 min	10.4 %
Aroma (end of boil)	Centennial	15 g	0 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis