

# Wheatdow

- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - słód pszeniczny jasny	2 kg (45.5%)	80 %	5
Grain	Weyermann - słód Pale Ale	1.4 kg (31.8%)	85 %	7
Grain	Słód Barke pilzneński Weyermann	1 kg (22.7%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12.4 %
Aroma (end of boil)	Chinook	10 g	15 min	12.8 %
Aroma (end of boil)	Amarillo	10 g	15 min	8.4 %
Aroma (end of boil)	Citra	30 g	0 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis