

# wheatmaster

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- Gravity **13.2 BLG**
- ABV ---
- IBU **27**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **14.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **7.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	1.2 kg (46.2%)	80 %	6
Grain	Pilzneński	1.2 kg (46.2%)	81 %	4
Grain	Briess - Carapils Malt	0.2 kg (7.7%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	70 min	13 %
Dry Hop	Simcoe	20 g	14 day(s)	13 %

## Yeasts

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