

# White Cloud - American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **27.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **22.2 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pszeniczny        | 3.5 kg (63.1%)  | 85 %  | 4   |
| Grain | Strzegom Pale Ale | 1.75 kg (31.5%) | 79 %  | 6   |
| Grain | Płatki owsiane    | 0.3 kg (5.4%)   | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Magnum  | 20 g   | 60 min   | 12 %       |
| Boil    | Mosaic  | 20 g   | 20 min   | 10.4 %     |
| Boil    | Mosaic  | 30 g   | 0 min    | 10.4 %     |
| Dry Hop | Citra   | 50 g   | 2 day(s) | 12 %       |
| Dry Hop | Equinox | 50 g   | 2 day(s) | 13.1 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale  | Slant | 120 ml | ---        |