

White Cloud - American Wheat

- 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 | --- |