

White Cloud Mosaic - American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.6**
- 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 **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 3.5 kg (61.4%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 2 kg (35.1%) | 79 % | 6 |
| Grain | Weyermann - Carared | 0.2 kg (3.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 12 % |
| Boil | Mosaic | 20 g | 20 min | 10.4 % |
| Boil | Mosaic | 30 g | 0 min | 10.4 % |
| Dry Hop | Mosaic | 50 g | 2 day(s) | 10.4 % |
| Dry Hop | Simcoe | 50 g | 2 day(s) | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 11 g | --- |