American Wheat Pacifica Single Hop Bitwy Piwowarów I

- Gravity **14 BLG**
- ABV **---**
- IBU **34**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg *(47.2%)*	83 %	5
Grain	Viking Pale Ale malt	2.8 kg *(52.8%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	30 g	60 min	4.8 %
Boil	Pacifica (NZ)	20 g	5 min	4.8 %
Boil	Pacifica (NZ)	50 g	20 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	13 g	---