ala wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg *(50%)*	80 %	5
Grain	Pszeniczny	2.5 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Oktawia	15 g	15 min	7.1 %
Boil	Oktawia	25 g	60 min	7.1 %
Whirlpool	Oktawia	30 g	---	7.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	150 ml	---

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.