

thai wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **8**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **70 min** at **68C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	weyermann - eraclea pilsner malt	2 kg (43.5%)	80 %	3
Grain	Weyermann - Pale Wheat Malt	2 kg (43.5%)	85 %	4
Grain	Oats, Flaked	0.5 kg (10.9%)	80 %	2
Adjunct	Rice Hulls	0.1 kg (2.2%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5 g	45 min	8.7 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	5 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	150 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Flavor	corriander seed grounded	25 g	Boil	5 min
Flavor	orange peel	20 g	Boil	5 min
Herb	Lime leafs	10 g	Boil	5 min
Spice	Ginger	50 g	Boil	5 min
Herb	Lemongrass	20 g	Boil	5 min