

A-WHEAT #2

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.5 kg (35.3%) | 81 % | 4 |
| Grain | Pszeniczny | 2.5 kg (58.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.25 kg (5.9%) | 79 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Amarillo | 20 g | 60 min | 8.2 % |
| Boil | Cascade | 10 g | 5 min | 6.9 % |
| Boil | Amarillo | 10 g | 5 min | 8.2 % |
| Whirlpool | Cascade | 20 g | 0 min | 6.9 % |
| Whirlpool | Amarillo | 10 g | 0 min | 8.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 3.0v cO2
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