American Wheat Calypso, Trident

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.8 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **20.9 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(54.5%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(45.5%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	15 g	60 min	13.5 %
Aroma (end of boil)	Calypso	20 g	10 min	13.5 %
Aroma (end of boil)	Trident	30 g	10 min	13.9 %
Whirlpool	Trident	30 g	20 min	13.9 %
Dry Hop	Trident	40 g	3 day(s)	13.9 %

Yeasts

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

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