

# AW

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **4.5**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (66.7%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (22.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (11.1%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	5.5 %
Boil	Amarillo	15 g	50 min	6.3 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Laral	30 g	3 day(s)	11.9 %
Aroma (end of boil)	Amarillo	16 g	5 min	6.3 %
Aroma (end of boil)	Cascade	16 g	5 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Dry	11.5 g	---