

AW II

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Extra Crisp	3 kg (60%)	83 %	4
Grain	Pszeniczny Steinbach	2 kg (40%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	60 min	12 %
Boil	Amarillo	25 g	15 min	7.4 %
Aroma (end of boil)	Citra	75 g	1 min	12 %
Aroma (end of boil)	Amarillo	75 g	1 min	7.4 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	7.4 %
Dry Hop	Galaxy	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	150 ml	---