

# German Wheat

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	3 kg (54.5%)	79 %	10
Grain	Strzegom Pszeniczny	2.5 kg (45.5%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria DE	20 g	60 min	7.6 %
Boil	Mandarina Bavaria DE	15 g	15 min	7.6 %
Boil	Mandarina Bavaria DE	20 g	7 min	7.6 %
Dry Hop	Mandarina Bavaria DE	20 g	7 day(s)	7.6 %

## Yeasts

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