

Hoppy Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.13 kg (44.8%)	80 %	4
Grain	Słód pszeniczny weyermann	2.61 kg (37.3%)	82 %	5
Grain	Płatki pszeniczne	1.25 kg (17.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	12 g	60 min	14 %
Boil	Citra	5 g	25 min	14 %
Boil	Mosaic	5 g	25 min	11.8 %
Boil	Amarillo	5 g	25 min	8.6 %
Boil	Citra	25 g	15 min	14 %
Boil	Mosaic	25 g	15 min	11.8 %
Boil	Amarillo	25 g	15 min	8.6 %
Dry Hop	Citra	20 g	7 day(s)	14 %
Dry Hop	Mosaic	20 g	7 day(s)	11.8 %

Dry Hop	Amarillo	20 g	7 day(s)	8.6 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis