

# Iced Orange Wheat

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **38**
- SRM **3.3**
- 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 **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

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

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (25%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	60 min	7.1 %
Boil	Oktawia	5 g	15 min	7.1 %
Aroma (end of boil)	Oktawia	5 g	0 min	7.1 %
Boil	Citra	5 g	60 min	12 %
Boil	Citra	5 g	15 min	12 %
Aroma (end of boil)	Citra	5 g	0 min	12 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Mosaic	5 g	15 min	10 %
Aroma (end of boil)	Mosaic	5 g	0 min	10 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Simcoe	5 g	15 min	13.2 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.2 %
Dry Hop	Citra	5 g	3 day(s)	12 %

Dry Hop	Mosaic	5 g	3 day(s)	10 %
Dry Hop	Simcoe	5 g	3 day(s)	13.2 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka słodkiej pomarańczy	10 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	10 g	Boil	0 min
Flavor	Skórka słodkiej pomarańczy	10 g	Secondary	3 day(s)