

# LateHop Mosaic American Wheat

- Gravity **13.1 BLG**
- ABV ---
- IBU **46**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **7 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2 kg (37%)	80 %	4
Grain	Pszeniczny	3.4 kg (63%)	80.7 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	50 min	11.6 %
Aroma (end of boil)	Mosaic	20 g	15 min	11.7 %
Aroma (end of boil)	Mosaic	20 g	10 min	11.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	11.7 %
Aroma (end of boil)	Mosaic	30 g	2 min	11.7 %
Whirlpool	Mosaic	20 g	0 min	11.7 %
Dry Hop	Mosaic	80 g	6 day(s)	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech irlandzki	5 g	Boil	15 min
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