

# Pacific Wheat

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- Gravity **12.1 BLG**
- ABV ---
- IBU **36**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (40%)	79 %	6
Grain	Pszeniczny	3 kg (60%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Boil	Kohatu	10 g	45 min	7.8 %
Whirlpool	Galaxy	10 g	0 min	15 %
Whirlpool	Kohatu	20 g	0 min	7.8 %

## Yeasts

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