

# Siwy Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	1 kg (33.3%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (33.3%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	0.8 kg (26.7%)	85 %	5
Grain	Weyermann - Carared	0.2 kg (6.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	55 min	9.5 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Whirlpool	Citra	15 g	0 min	12.3 %
Dry Hop	Citra	15 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis