

Wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **56**
- SRM **19.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **74 C**, Time **5 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **74C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1.5 kg (30%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (20%) | 79 % | 10 |
| Grain | Słód Caraaroma (R) | 0.2 kg (4%) | --- % | 690 |
| Grain | Coffee Castle Malting | 0.3 kg (6%) | --- % | 500 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Equinox | 30 g | 60 min | 13.4 % |
| Boil | Summit | 5 g | 60 min | 14 % |
| Boil | Ahtanum | 20 g | 5 min | 5 % |
| Boil | Glacier | 20 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| Safale US-05 01.01.2018r | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Flavor | Trawa cytrynowy | 5 g | Boil | 5 min |