

# Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **6.25 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **41.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (56.1%)	81 %	4
Grain	Pszeniczny	2 kg (35.1%)	85 %	4
Grain	Strzegom Monachijski typ I	0.25 kg (4.4%)	79 %	16
Grain	Carahell	0.15 kg (2.6%)	77 %	26
Grain	Płatki owsiane	0.1 kg (1.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	1 g	60 min	10.5 %
Aroma (end of boil)	Cascade	30 g	20 min	6 %
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## Yeasts

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