

# wheat

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **27**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

## Steps

- Temp **68 C**, Time **65 min**

## Mash step by step

- Heat up **10.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **65 min** at **68C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.6 kg (51.6%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (48.4%) | 85 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Mosaic     | 13 g   | 60 min | 10 %       |
| Boil                | Willamette | 12 g   | 15 min | 4.2 %      |
| Aroma (end of boil) | Amarillo   | 7 g    | 0 min  | 8 %        |