

Wheat Ale cienias

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **55**
- SRM **7.9**
- Style **American Amber Ale**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **42 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (47.6%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2.5 kg (23.8%) | 79 % | 10 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.8%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.5 kg (4.8%) | 75 % | 59 |
| Grain | Viking Wheat Malt | 2 kg (19%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 50 min | 13 % |
| Boil | Citra | 30 g | 30 min | 12 % |
| Boil | Citra | 25 g | 10 min | 7 % |
| Boil | Cascade | 50 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |