

# Where's my wheat!? wer II

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- Gravity **11.5 BLG**
- ABV ---
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pilzneński          | 1.7 kg (38.6%) | 81 %  | 4   |
| Grain | pszeniczny bestmalz | 2.7 kg (61.4%) | 80 %  | 5   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 12.5 %     |
| Boil    | Cascade                | 20 g   | 10 min | 6 %        |
| Boil    | Centennial             | 25 g   | 10 min | 10.5 %     |
| Boil    | Citra                  | 30 g   | 5 min  | 13 %       |

## Yeasts

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