

# White Cloud Mosaic - American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **29**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **77C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.5 kg (61.4%)	85 %	4
Grain	Strzegom Pale Ale	2 kg (35.1%)	79 %	6
Grain	Weyermann - Carared	0.2 kg (3.5%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	12 %
Boil	Mosaic	20 g	20 min	10.4 %
Boil	Mosaic	30 g	0 min	10.4 %
Dry Hop	Mosaic	50 g	2 day(s)	10.4 %
Dry Hop	Simcoe	50 g	2 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---