

Amer weizen

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **65 C**, Time **80 min**

Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 3.2 kg (46.7%) | 80 % | 5 |
| Grain | Pszeniczny | 3.5 kg (51.1%) | 85 % | 4 |
| Grain | Carahell | 0.15 kg (2.2%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Whirlpool | Citra | 70 g | 20 min | 12 % |
| Whirlpool | Chinook | 40 g | 20 min | 13 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Chinook | 10 g | 30 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|--------|-------------|
| Wyeast - Bavarian Wheat | Ale | Slant | 250 ml | Wyeast Labs |