

american west waizen

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **70 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **7.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **77C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.4 kg (58.3%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 0.8 kg (33.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Chinook | 4 g | 60 min | 13 % |
| Aroma (end of boil) | Centennial | 10 g | 15 min | 10.5 % |
| Aroma (end of boil) | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Centennial | 5 g | 5 min | 10.5 % |
| Aroma (end of boil) | Citra | 5 g | 5 min | 12 % |
| Dry Hop | Citra | 7 g | 5 day(s) | 12 % |
| Dry Hop | Centennial | 7 g | 5 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |