

American Wheat Orange Espresso

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (40%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Centennial | 15 g | 20 min | 10.5 % |
| Boil | Citra | 30 g | 10 min | 12 % |
| Whirlpool | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Mosaic | 50 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 1 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|-------|
| Flavor | Kawa zmielona na 24 klik | 200 g | Boil | 0 min |
| Flavor | Pomarańcza x4 | 500 g | Boil | 0 min |