

# Amerikan Wheat - Papa King

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **35**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

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

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **77C**
- Sparge using **-8.8 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (28.6%)	81 %	4
Grain	Pszeniczny	2 kg (57.1%)	85 %	4
Grain	Barley, Flaked	0.5 kg (14.3%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13 %
Boil	Amarillo	10 g	5 min	8.2 %
Boil	Citra	10 g	5 min	13 %
Whirlpool	Amarillo	10 g	0 min	8.2 %
Whirlpool	Citra	10 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kölsch	Ale	Liquid	11 ml	Wyeast Labs