

## AW 3.0

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **18.7 liter(s)**

### Steps

- Temp **67 C**, Time **666 min**
- Temp **78 C**, Time **25 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **666 min** at **67C**
- Keep mash **25 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.1 kg (49.4%)	80 %	5
Grain	Castle Malting Wheat Blanc	2 kg (47.1%)	83 %	5.5
Grain	torrefied wheat	0.15 kg (3.5%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	50 min	6.9 %
Boil	Mosaic	25 g	15 min	10.4 %
Boil	Cascade	35 g	0 min	6.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Pożywka vitamoni combi	5 g	Boil	8 min