

Hazy American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **68 C**, Time **69 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **69 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.1 kg (42.3%) | 85 % | 4 |
| Grain | Pilzneński | 1.1 kg (42.3%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (7.7%) | 80 % | 2 |
| Grain | Płatki pszeniczne | 0.2 kg (7.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 5 g | 30 min | 12 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Whirlpool | Citra | 15 g | 0 min | 12 % |
| Dry Hop | Citra | 25 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | --- |