

PrzeUSAnica

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **54**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss --- %
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **68C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (40%) | 80 % | 5 |
| Grain | Pszeniczny | 3.5 kg (56%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.25 kg (4%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | lunga | 20 g | 60 min | 10 % |
| Whirlpool | Amarillo | 50 g | 30 min | 9.5 % |
| Whirlpool | Citra | 50 g | 30 min | 12 % |
| Dry Hop | Amarillo | 50 g | 2 day(s) | 9.5 % |
| Dry Hop | Citra | 50 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | fermentis |