

Siwy Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **5.2**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **16.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **16.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1 kg (33.3%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (33.3%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 0.8 kg (26.7%) | 85 % | 5 |
| Grain | Weyermann - Carared | 0.2 kg (6.7%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 15 g | 55 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 10 min | 9.5 % |
| Whirlpool | Citra | 15 g | 0 min | 12.3 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |