

Sunny Wheat Kasia

- Gravity **14.3 BLG**
- ABV ---
- IBU **30**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **37.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (59.5%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 3 kg (35.7%) | 85 % | 5 |
| Grain | Monachijski | 0.3 kg (3.6%) | 80 % | 16 |
| Grain | Caraamber | 0.1 kg (1.2%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Magnat | 10 g | 60 min | 14 % |
| Boil | Willamette | 15 g | 60 min | 4.5 % |
| Boil | Cascade | 15 g | 60 min | 7.1 % |
| Boil | Willamette | 15 g | 10 min | 4.5 % |
| Boil | Cascade | 15 g | 10 min | 7.1 % |

Yeasts

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