

## Wheat?

- Gravity **13.3 BLG**
- ABV ---
- IBU **63**
- SRM **5.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg (66.7%)	80 %	6
Grain	Maris Otter Crisp	2 kg (33.3%)	83 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	50 g	1 min	13 %
Boil	Citra	40 g	30 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Simcoe	50 g	5 min	13 %
Aroma (end of boil)	Citra	30 g	1 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	15 ml	Fermentum Mobile
Mangrove Jack's M27 Belgian Ale	Ale	Dry	5 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Rice flakes	1000 g	Mash	60 min
Flavor	orange peels sweet	100 g	Boil	15 min