

Wheatdow

- Gravity **12.6 BLG**
- ABV ---
- IBU **36**
- SRM **5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

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

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - słód pszeniczny jasny | 2 kg (45.5%) | 80 % | 5 |
| Grain | Weyermann - słód Pale Ale | 1.4 kg (31.8%) | 85 % | 7 |
| Grain | Słód Barke pilzneński Weyermann | 1 kg (22.7%) | 80.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12.4 % |
| Aroma (end of boil) | Chinook | 10 g | 15 min | 12.8 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 8.4 % |
| Aroma (end of boil) | Citra | 30 g | 0 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |