

16. Hicago Wheat v3

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **17.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pszeniczny | 1.5 kg (45.5%) | 80 % | 4 |
| Grain | Castle Pale Ale | 1.5 kg (45.5%) | 80 % | 8 |
| Grain | Oats, Flaked | 0.3 kg (9.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Magnum | 10 g | 60 min | 12.2 % |
| Boil | Amarillo | 10 g | 10 min | 8.4 % |
| Dry Hop | Amarillo | 24 g | 2 day(s) | 8.4 % |
| Dry Hop | Citra | 18 g | 2 day(s) | 13.4 % |
| Dry Hop | Hallertau Spalt Select | 15 g | 2 day(s) | 6.1 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------|--------|---------|--------|
| Spice | Kaffir | 5 g | Boil | 10 min |