

American wheat / Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **1 %**
- Size with trub loss **81 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **92.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **45 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **45 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **65.3 liter(s)** of **76C** water or to achieve **92.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	14 kg (77.8%)	82 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (11.1%)	82 %	5
Grain	płatki ryżowe	1 kg (5.6%)	60 %	2
Grain	Płatki owsiane	1 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Cascade 90C	150 g	30 min	6 %
Whirlpool	cascade 80C	100 g	25 min	6 %