

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 % |