

# American Wheat - Mandarina Bavaria & Mosaic

- Gravity **11.9 BLG**
- ABV ---
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **76C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.5 kg (45.5%)	80 %	4
Grain	Słód pszeniczny Bestmalz	1.5 kg (45.5%)	80 %	4
Grain	Płatki pszeniczne	0.3 kg (9.1%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	60 min	11.2 %
Boil	Mandarina Bavaria	10 g	15 min	8.8 %
Dry Hop	Mandarina Bavaria	50 g	1 day(s)	8.8 %
Dry Hop	Mosaic	15 g	1 day(s)	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis