

AmWit ŠPFİK

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 4 kg (57.1%) | 85 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (21.4%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1.5 kg (21.4%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Simcoe | 25 g | 60 min | 13.2 % |
| Boil | Chinook | 20 g | 15 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 13 % |
| Aroma (end of boil) | Cascade | 20 g | 0 min | 6 % |
| Whirlpool | Cascade | 30 g | 0 min | 6 % |
| Whirlpool | Simcoe | 25 g | 0 min | 13.2 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |
| Dry Hop | Cascade | 50 g | 5 day(s) | 6 % |

Yeasts

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