

Hopped American Wheat wg Dog Brew

- Gravity **13.3 BLG**
- ABV ---
- IBU **24**
- SRM **8.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.17 kg (44.2%)	79 %	6
Grain	Strzegom Pszeniczny	2.5 kg (50.9%)	81 %	6
Grain	Fawcett - Crystal	0.13 kg (2.6%)	70 %	160
Grain	Płatki owsiane	0.11 kg (2.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	25 g	60 min	3.5 %
Boil	Ahtanum	25 g	10 min	3.5 %
Boil	Summit	10 g	15 min	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	110 ml	---