

# Hoppy Wheat

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **65**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount          | Yield | EBC |
|-------|---------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński       | 3.13 kg (44.8%) | 80 %  | 4   |
| Grain | Słód pszeniczny weyermann | 2.61 kg (37.3%) | 82 %  | 5   |
| Grain | Płatki pszeniczne         | 1.25 kg (17.9%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Magnum   | 12 g   | 60 min   | 14 %       |
| Boil    | Citra    | 5 g    | 25 min   | 14 %       |
| Boil    | Mosaic   | 5 g    | 25 min   | 11.8 %     |
| Boil    | Amarillo | 5 g    | 25 min   | 8.6 %      |
| Boil    | Citra    | 25 g   | 15 min   | 14 %       |
| Boil    | Mosaic   | 25 g   | 15 min   | 11.8 %     |
| Boil    | Amarillo | 25 g   | 15 min   | 8.6 %      |
| Dry Hop | Citra    | 20 g   | 7 day(s) | 14 %       |
| Dry Hop | Mosaic   | 20 g   | 7 day(s) | 11.8 %     |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | Amarillo | 20 g | 7 day(s) | 8.6 % |
|---------|----------|------|----------|-------|

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |