

# Lizytea (American Wheat)

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **0 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Słód Pilsner	3 kg (52.6%)	82.23 %	3
Grain	Bestmalz - Słód pszeniczny jasny	2.7 kg (47.4%)	77.09 %	4

## Yeasts

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