

# Orange American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **6.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.1 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (48%)	81 %	4
Grain	Pszeniczny	3 kg (48%)	85 %	4
Grain	Crystal 150	0.25 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	11 %
Whirlpool	Citra	50 g	0 min	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest z pomarańczy	3 g	Secondary	7 day(s)
Spice	Zest z limonki	1 g	Secondary	7 day(s)
Spice	Sok z pomarańczy	3 g	Secondary	7 day(s)

## Notes

- Hopstand 77C 30 min

Zest redukowany w soku  
*Jan 8, 2019, 11:42 PM*