

# Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **25**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **49.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.55 liter(s) / kg**
- Mash size **32.3 liter(s)**
- Total mash volume **41.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **32.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **26.5 liter(s)** of **76C** water or to achieve **49.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.5 kg (60.4%)	81 %	4
Grain	Pszeniczny	3.6 kg (39.6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	20 g	20 min	6 %
Aroma (end of boil)	Cascade	40 g	20 min	4 %
Aroma (end of boil)	Cascade	40 g	6 min	6 %
Aroma (end of boil)	Willamette	50 g	20 min	5 %
Aroma (end of boil)	Willamette	50 g	6 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	18.4 g	---