

# Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **6.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **66.5 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) Bel            | 2.3 kg (47.5%) | 79 %  | 6   |
| Grain | Weyermann - Pale Wheat Malt      | 2.3 kg (47.5%) | 85 %  | 5   |
| Grain | Słód Caramunich Typ II Weyermann | 0.24 kg (5%)   | 73 %  | 120 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Willamette | 25 g   | 60 min | 5 %        |
| Aroma (end of boil) | Centennial | 10 g   | 0 min  | 10.5 %     |
| Aroma (end of boil) | Willamette | 10 g   | 0 min  | 5 %        |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | Irish Moss | 5 g    | Boil    | 15 min |