

Wheat SH Oktawia

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **16**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **25.9 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (45.5%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Oktawia	90 g	5 day(s)	7.1 %
Boil	Oktawia	60 g	10 min	7.1 %

Yeasts

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