

Where's my wheat!? wer II

- Gravity **11.5 BLG**
- ABV ---
- IBU **35**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **68 C**, Time **20 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **74C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (38.6%)	81 %	4
Grain	pszeniczny bestmalz	2.7 kg (61.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	12.5 %
Boil	Cascade	20 g	10 min	6 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Citra	30 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis