

Rhombus American Wheat
American Wheat or Rye Beer

Recipe Specs

Batch Size (L): 30.0
Original Gravity (OG): 1.051 (°P): 12.6

Total Water Required (L): 40.78

Mash

Total Grain (kg): 6.000
Grain Temp (°C): 25.0
Strike Water (L): 18.00
Grain Absorbition (L/Kg): 0.90
Water / Grain Ratio (L/Kg): 3.00
Desired Mash Temp (°C): 66.0
Strike Water Temp (°C): 71.5
Total Mash Volume (L): 24.00

Sparge

Sparge Water (L): 22.78
Sparge Deadspace (L): 0.00
Desired Sparge Temp (°C): 75.0
Sparge Water Temp (°C): 83.1

Boil

Top up Water added to Kettle (L): 0.0
Wort Volume before Boil (L): 35.4
SG before Boil: 1.046 (°P): 11.4
Boil Length (Minutes): 70.0
% Evaporation per Hour (5-15%): 10.0
Wort Volume after Boil (L): 31.3
SG after Boil: 1.051 (°P): 12.6
Losses to Trub and Chiller: 0.0
Final Volume (L): 31.3
After Cooling (4% loss): 30.0

Brew Day Sheet - Generated with BrewersFriend