

#009 American Wheat

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.6 kg (51.5%)	81 %	6
Grain	Strzegom Pilzneński	2.2 kg (43.6%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (5%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %
Boil	Cascade	25 g	5 min	6 %
Whirlpool	Cascade	25 g	20 min	6 %
Dry Hop	Cashmere	100 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	160 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc t	1.25 g	Boil	10 min