

#11 AMERICAN WHEAT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **10**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.4 liter(s)**
- Total mash volume **4.6 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **3.4 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (37.4%)	80 %	35
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Grain	Briess - Carapils Malt	0.15 kg (3.3%)	74 %	3
Grain	Pszeniczny	1 kg (22%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %
Boil	Amarillo	15 g	15 min	9.5 %
Boil	Citra	30 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	135 ml	Fermentis