#16 American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **10 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **69 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **39.6 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **35 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **68.2C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **35 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **47.4 liter(s)** of **76C** water or to achieve **69 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	4 kg *(44.4%)*	87 %	6
Grain	Weyermann - Pilsner Malt	4 kg *(44.4%)*	85 %	5
Grain	Weyermann - Acidulated Malt	1 kg *(11.1%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	30 min	12 %
Boil	Amarillo	50 g	10 min	9.6 %
Aroma (end of boil)	Citra	70 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Spice	Trawa Cytrynowa	60 g	Boil	10 min

Notes

- 200 g słodu zakwaszającego od początku zacierania, pozostałe 800 g dodać w 35. minucie przerwy maltozowej (62 C), zostawić na kolejne 10 min w tej temperaturze i podgrzać do 72 C na 35 min.
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