

## #21 American Wheat

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- Gravity **13.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                 | 2.5 kg (44.2%) | 85 %  | 4   |
| Grain | Strzegom Pilzneński        | 2 kg (35.4%)   | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 1 kg (17.7%)   | 79 %  | 16  |
| Grain | zakwaszający               | 0.15 kg (2.7%) | --- % | 4   |

### Hops

| Use for    | Name                   | Amount | Time     | Alpha acid |
|------------|------------------------|--------|----------|------------|
| First Wort | Marynka                | 20 g   | 60 min   | 9.5 %      |
| Mash       | Columbus/Tomahawk/Zeus | 30 g   | 120 min  | 15 %       |
| Whirlpool  | Columbus/Tomahawk/Zeus | 30 g   | 60 min   | 15 %       |
| Dry Hop    | Columbus/Tomahawk/Zeus | 40 g   | 7 day(s) | 15 %       |