

## #29 American Wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **2.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **0 min** at **67C**
- Keep mash **60 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - pszeniczny	2.2 kg (50%)	83 %	3
Grain	Słodownia Strzegom - pilzneński	2.2 kg (50%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	15 min	12 %
Boil	Citra	30 g	0 min	12 %
Boil	Amarillo	15 g	60 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 - Kłosy Kansas	Ale	Culture	200 g	Fermentum Mobile