

am wh1

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **30**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (47.6%)	80 %	4
Grain	Strzegom Pale Ale	0.2 kg (4.8%)	79 %	6
Grain	Słód pszeniczny Bestmalz	2 kg (47.6%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	20 min	11 %
Boil	Mosaic	15 g	15 min	12 %
Aroma (end of boil)	Centennial	10 g	5 min	9.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	10 g	5 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar