

American Wheat 1#

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **32.6 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (64.5%) | 79 % | 6 |
| Grain | Pszeniczny | 2.5 kg (32.3%) | 85 % | 4 |
| Grain | Melanoiden Malt | 0.25 kg (3.2%) | 80 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 50 min | 11.7 % |
| Whirlpool | Chinook | 70 g | 30 min | 11.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|---------|------------|
| Uniwersalne | Ale | Slant | 1000 ml | NA |