

# American Wheat

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- Gravity **13.5 BLG**
- ABV ---
- IBU **44**
- SRM **10.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (55%)	80 %	6
Grain	Briess - Pale Ale Malt	2 kg (36.7%)	80 %	7
Grain	Briess - Caracrysal Wheat Malt	0.4 kg (7.3%)	78 %	108
Grain	Acid Malt	0.05 kg (0.9%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	25 g	60 min	12 %
Boil	Mandarina Bavaria	15 g	10 min	7.6 %
Boil	Apollo	20 g	5 min	18.7 %
Aroma (end of boil)	WAI-ITI	30 g	0 min	4.1 %
Whirlpool	Mandarina Bavaria	35 g	90 min	7.6 %
Whirlpool	WAI-ITI	30 g	90 min	4.1 %
Whirlpool	Lemon drop	20 g	90 min	4.6 %
Dry Hop	WAI-ITI	30 g	5 day(s)	4.1 %

Dry Hop	Lemon drop	15 g	5 day(s)	4.6 %
Dry Hop	WAI-ITI	30 g	2 day(s)	4.1 %
Dry Hop	Lemon drop	15 g	2 day(s)	4.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	35 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	2 g	Mash	---