

American wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (45.3%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 2 kg (36.2%) | 80 % | 5 |
| Grain | Monachijski | 0.5 kg (9.1%) | 80 % | 16 |
| Grain | Pszenica niesłodowana | 0.3 kg (5.4%) | 75 % | 3 |
| Grain | owies niesłodowany | 0.22 kg (4%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 40 g | 60 min | 12 % |