

American Wheat

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **32**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **9.5 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **87 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (40%)	81 %	6
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.3 %
Boil	Mosaic	25 g	10 min	11.8 %
Boil	Citra	15 g	5 min	13.3 %
Whirlpool	mosaic	10 g	15 min	11.8 %
Whirlpool	citra	10 g	15 min	13.3 %
Dry Hop	Mosaic	15 g	3 day(s)	11.8 %
Dry Hop	Citra	15 g	3 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3.8 g	Mash	60 min
Water Agent	chlorek wapnia	0.8 g	Mash	60 min
Water Agent	sól epsom	1.5 g	Mash	60 min