

## American Wheat 2

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **49**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pale ale   | 3 kg (50%) | --- % | 6   |
| Grain | Pszeniczny | 3 kg (50%) | 85 %  | 4   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Chinook           | 25 g   | 60 min | 13 %       |
| Boil      | Amarillo          | 15 g   | 15 min | 9.5 %      |
| Whirlpool | Citra             | 50 g   | 5 min  | 12 %       |
| Whirlpool | Mandarina Bavaria | 20 g   | 5 min  | 10 %       |