

American wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 2 kg (37.4%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (37.4%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (18.7%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.15 kg (2.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 15 g | 15 min | 9.5 % |
| Boil | Citra | 30 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 120 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|-------|------|--------|
| Flavor | sok z 2 cytryn | 100 g | Boil | 10 min |
| Flavor | skórki z 2 cytryn | 100 g | Boil | 10 min |