

# AMERICAN WHEAT

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **49**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (42.3%)	80 %	6
Grain	Weyermann - Pilsner Malt	3 kg (42.3%)	81 %	5
Grain	Carahell	0.3 kg (4.2%)	77 %	26
Grain	Płatki pszeniczne	0.4 kg (5.6%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	60 min	10 %
Boil	Citra	20 g	45 min	12 %
Aroma (end of boil)	Amarillo	15 g	15 min	9.5 %
Aroma (end of boil)	Citra	15 g	5 min	12 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Safbrew WB-06	Wheat	Slant	100 ml	Safbrew

## Notes

- Brzeczke podzielić na dwa fermentory  
1 fermentor dolac wody do 13blg, drożdże us-05  
2 fermentor dolac wody do 12blg ,gęstwa wb-06  
*Mar 8, 2019, 7:51 PM*