

# American Wheat

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.6**
- 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 **72 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.2 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (51%)	81 %	4
Grain	Pszeniczny	2 kg (40.8%)	85 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Equinox	15 g	10 min	13.1 %
Aroma (end of boil)	Citra	30 g	10 min	12 %
Aroma (end of boil)	Equinox	30 g	0 min	13.1 %
Aroma (end of boil)	Citra	70 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
OYL-091	Ale	Liquid	1 ml	Omega Yeast