

# American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **32.5 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **50 C**, Time **0 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **22.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt     | 2.5 kg (50%) | 80 %  | 7   |
| Grain | Briess - Wheat Malt, White | 2.5 kg (50%) | 85 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Amarillo | 10 g   | 60 min   | 8.9 %      |
| Aroma (end of boil) | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 25 g   | 5 min    | 8.9 %      |
| Whirlpool           | Citra    | 50 g   | 0 min    | 12 %       |
| Dry Hop             | Simcoe   | 100 g  | 4 day(s) | 13.2 %     |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 100 ml | Fermentum Mobile |