

# American wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (51.9%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.5 kg (48.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	25 min	12 %
Aroma (end of boil)	Cascade	40 g	1 min	7.1 %
Aroma (end of boil)	Enigma (AUS)	30 g	1 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Oslo Kveik	Lager	Slant	40 ml	BOOTLEG

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	12 min
Water Agent	Kwas mlekowy	2.5 g	Mash	70 min