

# American Wheat

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- Gravity **15.4 BLG**
- ABV ---
- IBU **26**
- SRM **31**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **18.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC  |
|-------|---------------------------|----------------|-------|------|
| Grain | Pszeniczny                | 2.5 kg (52.1%) | 85 %  | 4    |
| Grain | Pilzneński                | 2 kg (41.7%)   | 81 %  | 4    |
| Grain | Strzegom pszenica prażona | 0.3 kg (6.3%)  | 70 %  | 1000 |

## Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Chinook    | 5 g    | 60 min | 13 %       |
| Aroma (end of boil) | Centennial | 20 g   | 10 min | 8.5 %      |
| Aroma (end of boil) | Centennial | 20 g   | 5 min  | 8.5 %      |
| Aroma (end of boil) | Citra      | 25 g   | 5 min  | 12 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 11 g   | Danstar    |