

American Wheat

- 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 |