

# American Wheat

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- 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 **18 %/h**
- Boil size **34 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 **52 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 **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **34 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