

American Wheat

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

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

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (45.5%)	81 %	6
Grain	Płatki pszeniczne	0.6 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	50 min	13.6 %
Aroma (end of boil)	Citra	30 g	10 min	13.6 %
Aroma (end of boil)	Talus	10 g	5 min	7.4 %
Whirlpool	Talus	40 g	0 min	7.4 %
Whirlpool	Citra	10 g	0 min	13.6 %
Dry Hop	Strata	50 g	3 day(s)	13.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	łuka ryżowa	250 g	Mash	60 min