

# American Wheat

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- Gravity **15.7 BLG**
- ABV ---
- IBU **44**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 3 kg (60%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (40%) | 85 %  | 4   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Magnum  | 25 g   | 60 min   | 13.5 %     |
| Aroma (end of boil) | Cascade | 10 g   | 10 min   | 6 %        |
| Aroma (end of boil) | Cascade | 10 g   | 5 min    | 6 %        |
| Dry Hop             | Cascade | 20 g   | 7 day(s) | 6 %        |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 30 ml  | Fermentum Mobile |