

American wheat

- Gravity **12.9 BLG**
- ABV ---
- IBU **55**
- SRM **5.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 2.5 kg (51%) | --- % | 6 |
| Grain | Strzegom Pale Ale | 2.2 kg (44.9%) | --- % | 6 |
| Grain | Strzegom Karmel 30 | 0.2 kg (4.1%) | --- % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Summit | 20 g | 60 min | 14.5 % |
| Boil | Summit | 30 g | 15 min | 14.5 % |
| Boil | Citra | 20 g | 2 min | 12 % |
| Whirlpool | Amarillo | 20 g | 60 min | 9.5 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Amarillo | 30 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 187 ml | Safale |