

# American wheat 7 goryczka

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- Gravity **6.8 BLG**
- ABV **2.6 %**
- IBU **39**
- SRM **2.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (66.7%)	80 %	4
Grain	Pszeniczny	1 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sabro	10 g	60 min	15.9 %
Boil	Sabro	18 g	20 min	15.9 %
Aroma (end of boil)	Loral	30 g	0 min	1.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis