

American wheat - American dream

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **35**
- SRM **4.7**
- 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 **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	2.5 kg (46.7%)	80 %	6
Grain	Weyermann - Pilsner Malt	2 kg (37.4%)	81 %	5
Grain	Heidelberg	0.5 kg (9.3%)	80.5 %	2
Grain	Caramunich® typ I	0.15 kg (2.8%)	73 %	80
Grain	Strzegom Monachijski typ I	0.2 kg (3.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	24 g	60 min	12 %
Boil	Amarillo	20 g	15 min	9.5 %
Aroma (end of boil)	Citra	35 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	---