

AMERICAN WHEAT duży browar

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1550 liter(s)**
- Trub loss **10 %**
- Size with trub loss **1860 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2115.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1200 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1315.8 liter(s)** of **76C** water or to achieve **2115.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	250 kg (62.5%)	85 %	4
Grain	Pale Ale Flagon	150 kg (37.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Centennial	3500 g	30 min	8.5 %
Whirlpool	Citra	3500 g	30 min	12 %
Dry Hop	Centennial	3500 g	5 day(s)	8.5 %
Dry Hop	Citra	3500 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1010 American Wheat	Ale	Liquid	125 ml	Wyeast Labs