

# American wheat na gozdawach

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **29**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt    | 2 kg (42.6%)   | 83 %  | 5   |
| Grain | Viking Pilsner malt  | 0.9 kg (19.1%) | 82 %  | 4   |
| Grain | Viking Pale Ale malt | 1.5 kg (31.9%) | 80 %  | 5   |
| Sugar | glukoza              | 0.3 kg (6.4%)  | 80 %  | 0   |

## Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Aroma (end of boil) | Cascade PL     | 25 g   | 15 min | 5.2 %      |
| Aroma (end of boil) | Styrian Dragon | 25 g   | 15 min | 7.2 %      |
| Boil                | lunga          | 10 g   | 60 min | 11 %       |