

American Wheat OYL 057

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **18**
- SRM **4.5**
- 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 **7 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **66.5 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **66.5C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Simpson extra pale ale | 2 kg (47.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (47.5%) | 85 % | 4 |
| Grain | Karmelowy Czerwony | 0.21 kg (5%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 8 g | 60 min | 10 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 15 min | 4.1 % |
| Whirlpool | WAI-ITI | 30 g | 15 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| OYL 057 | Ale | Slant | 100 ml | omega |