

# American wheat podejście 1

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **21.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2 kg (33.3%)	81 %	4
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	6
Adjunct	płatki owsiane	1 kg (16.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	citra	20 g	0 min	13.8 %
Aroma (end of boil)	equinox	30 g	0 min	12.3 %
Aroma (end of boil)	cascade	30 g	0 min	8 %
Whirlpool	equinox	30 g	20 min	13.4 %
Whirlpool	citra	30 g	20 min	13.8 %
Whirlpool	cascade	30 g	20 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	25 ml	Fermentis