

# American wheat Tjój Browar

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **15**
- SRM **19.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **52.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **25.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **20 min** at **78C**
- Sparge using **35.6 liter(s)** of **76C** water or to achieve **52.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (58.1%)	85 %	4
Grain	Pilznieński	3 kg (34.9%)	81 %	4
Grain	Strzegom pszenica prażona	0.6 kg (7%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	7 g	60 min	13 %
Aroma (end of boil)	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Centennial	20 g	5 min	10.5 %
Aroma (end of boil)	Citra	25 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis