

# American Wheat v2

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- Gravity **14 BLG**
- ABV ---
- IBU **51**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **0 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzniejszy	2.5 kg (45.5%)	80 %	4
Grain	Strzegom pszeniczny	2.5 kg (45.5%)	81 %	6
Grain	Weyermann - Carapils	0.5 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	30 g	60 min	11 %
Aroma (end of boil)	Simcoe	25 g	5 min	13 %
Aroma (end of boil)	Mosaic	25 g	15 min	10 %
Dry Hop	Simcoe	25 g	0 day(s)	13 %
Dry Hop	Mosaic	25 g	0 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	250 ml	Fermentum Mobile