

## American Wheat v3 (piwo nr 15)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **29**
- SRM **4.3**
- 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 **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **70 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Weyermann pszeniczny jasny	2 kg (44.4%)	80 %	6
Grain	Caramel Pale	0.5 kg (11.1%)	77 %	8

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	50 min	9.5 %
Boil	Centennial	15 g	30 min	9.5 %
Boil	Centennial	25 g	5 min	9.5 %
Aroma (end of boil)	Ahtanum	50 g	1 min	3.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	1000 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Herb	Mięta pieprzowa	25 g	Boil	4 min