

# American Wheat według "uCiesznego Browarku"

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **3.7**
- 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 **80 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pizneński 3,2-4,5 EBC Viking Malt	2.2 kg (50%)	--- %	4
Grain	pszeniczny 3,5-6,5 EBC Viking Malt	2.2 kg (50%)	--- %	5.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 13,7 % AA	16 g	60 min	13.7 %
Boil	Amarillo 8,9 % AA	15 g	15 min	8.9 %
Aroma (end of boil)	Citra 13,7 % AA	34 g	0 min	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US - 05	Ale	Dry	11.5 g	Fermentis