

# AMERICANWHEAT KBPD

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2.7 kg (49.5%)	85 %	3
Grain	Płatki owsiane	0.25 kg (4.6%)	85 %	3
Grain	Castle Malting - Pilszeński 6-rzędowy	2.5 kg (45.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	15 g	30 min	10.8 %
Boil	Nelson Sauvignon	15 g	15 min	10.8 %
Boil	Mandarin Bavaria	10 g	5 min	8 %
Boil	Mandarin Bavaria	40 g	0 min	8 %
Boil	Nelson Sauvignon	20 g	0 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis