

# BM American Wheat

- Gravity **14 BLG**
- ABV ---
- IBU **30**
- SRM **5.3**
- 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 **65 min**
- Evaporation rate **8 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński       | 2.5 kg (45.5%) | 81 %  | 5   |
| Grain | Weyermann - Pszeniczny jasny | 2.5 kg (45.5%) | 85 %  | 5   |
| Grain | Weyermann - Carahell         | 0.5 kg (9.1%)  | 77 %  | 26  |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Citra         | 15 g   | 60 min   | 13.5 %     |
| Boil                | Amarillo CRYO | 5 g    | 15 min   | 17.5 %     |
| Aroma (end of boil) | Citra         | 10 g   | 5 min    | 13.5 %     |
| Aroma (end of boil) | Amarillo CRYO | 5 g    | 5 min    | 17.5 %     |
| Dry Hop             | Citra         | 20 g   | 2 day(s) | 13.5 %     |
| Dry Hop             | Amarillo CRYO | 5 g    | 2 day(s) | 17.5 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |           |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

### Extras

| Type  | Name    | Amount | Use for  | Time |
|-------|---------|--------|----------|------|
| Other | Glukoza | 154 g  | Bottling | ---  |