

# Mike Lemon - American Wheat Ale

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- Gravity **12 BLG**
- ABV ---
- IBU **35**
- SRM **5.2**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **2 min** at **77C**
- 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 | Bestmalz Pszeniczny        | 2 kg (46.5%)   | 82 %  | 5   |
| Grain | Strzegom Pilzneński        | 1.8 kg (41.9%) | 80 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (11.6%) | 79 %  | 16  |

## Hops

| Use for | Name        | Amount | Time   | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil    | Magnum      | 30 g   | 0 min  | 13.5 %     |
| Boil    | Sorachi Ace | 15 g   | 45 min | 10 %       |
| Boil    | Sorachi Ace | 15 g   | 55 min | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |