

# OAT American Wheat

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **3.9**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	1.9 kg (38%)	81 %	6
Grain	Pszeniczny	1.9 kg (38%)	85 %	4
Grain	Płatki owsiane	1.2 kg (24%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	5.3 %
Aroma (end of boil)	Centennial	30 g	0 min	10.7 %
Dry Hop	Denali	100 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 1217	Ale	Liquid	100 ml	---