

prze-usa

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **34**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking malt słód pszeniczny | 2.7 kg (61.4%) | 82 % | 5 |
| Grain | Weyermann - Pale Ale Malt | 1.4 kg (31.8%) | 85 % | 7 |
| Grain | Płatki owsiane | 0.3 kg (6.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Summit | 15 g | 60 min | 15.8 % |
| Boil | Citra | 10 g | 20 min | 12 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 12 % |
| Aroma (end of boil) | Summit | 10 g | 0 min | 15.8 % |
| Dry Hop | Citra | 65 g | 2 day(s) | 12 % |

Yeasts

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