

# Tropical American Wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **14.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1.2 kg (36.4%)	81 %	4
Grain	Pszeniczny	1 kg (30.3%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.1%)	60 %	3
Grain	Weyermann - Carapils	0.2 kg (6.1%)	78 %	4
Grain	płatki jęczmienne	0.3 kg (9.1%)	60 %	4
Grain	Żytni	0.3 kg (9.1%)	85 %	8

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	50 ml	Fermentum Mobile