

## #21 American Wheat

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **10 %**
- Size with trub loss **44 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **55.2 liter(s)**

### Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **40.2 liter(s)** of **76C** water or to achieve **55.2 liter(s)** of wort

### Fermentables

| Type  | Name                          | Amount       | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Weyermann<br>pszeniczny jasny | 4.5 kg (60%) | 82 %  | 6   |
| Grain | Weyermann -<br>Pilsner Malt   | 3 kg (40%)   | 82 %  | 5   |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Citra    | 25 g   | 30 min | 13 %       |
| Boil                | Amarillo | 50 g   | 10 min | 9.6 %      |
| Aroma (end of boil) | Citra    | 75 g   | 0 min  | 13 %       |
| Aroma (end of boil) | Amarillo | 50 g   | 0 min  | 9.6 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Trawa Cytrynowa | 60 g   | Boil    | 10 min |