

# American wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **28**
- SRM **7.4**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.84 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 1 kg (19.2%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 1.5 kg (28.8%) | 79 %  | 16  |
| Grain | Strzegom Pszeniczny        | 2.5 kg (48.1%) | 81 %  | 6   |
| Grain | Strzegom Karmel 150        | 0.2 kg (3.8%)  | 75 %  | 150 |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 30 g   | 55 min | 9.5 %      |