

## American Wheat #3

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### 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 **15 %/h**
- Boil size **29.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (55.6%)	82 %	4
Grain	Pszeniczny	2 kg (44.4%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mandarina Bavaria	150 g	0 min	10 %
Boil	Chinook	20 g	60 min	7.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
exp	Ale	Liquid	200 ml	Fermentis