

American Wheat z zestem

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30.6 liter(s)**
- Total mash volume **40.8 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **30.6 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **40 liter(s)** of **76C** water or to achieve **60.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (24.5%)	80 %	5
Grain	Pilzneński	2 kg (19.6%)	81 %	4
Grain	Pszeniczny	4 kg (39.2%)	85 %	4
Grain	Monachijski	1.2 kg (11.8%)	80 %	16
Grain	Płatki ryżowe	0.5 kg (4.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Columbus/Tomahawk/Zeus	50 g	10 min	15.5 %
Whirlpool	Citra	100 g	0 min	12 %
Dry Hop	Simcoe	200 g	7 day(s)	13.2 %
Dry Hop	Centennial	100 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Dry	22.73 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Spice	Zest z cytrusów	50 g	Boil	5 min