

Das America Wheat

- Gravity **13.9 BLG**
- ABV ---
- IBU **23**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13.7 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2 kg (43.9%)	85 %	5
Grain	Weyermann - Pale Ale Malt	1 kg (21.9%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (21.9%)	81 %	5
Grain	Weyermann - Carapils	0.56 kg (12.3%)	78 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	fantasia	20 g	10 min	4.3 %
Aroma (end of boil)	fantasia	20 g	5 min	4.3 %
Whirlpool	fantasia	10 g	0 min	4.3 %
Dry Hop	fantasia	50 g	7 day(s)	4.3 %
Boil	Waimea	10 g	60 min	15.3 %
Dry Hop	Waimea	50 g	7 day(s)	15.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
US West Coast	Ale	Dry	15 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	60 min