

## W020 - American wheat

- Gravity **12.9 BLG**
- ABV **5.5 %**
- IBU **22.5**
- SRM **5.9**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.48 liter(s)**

### Mash information

- Mash efficiency **75.6 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.48 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BEST Heidelberg (BESTMALZ)	2.5 kg	83.8 %	6
Grain	BEST Heidelberg Wheat Malt (BESTMALZ)	2 kg	84 %	7
Grain	Wheat, Torrified (Thomas Fawcett)	0.3 kg	76.1 %	9
Grain	Pszenica	0.2 kg	76.09 %	9

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Glacier	20 g	60 min	5 %
Boil	Barbe Rouge	20 g	20 min	6.6 %
Boil	Barbe Rouge	10 g	5 min	6.6 %
Boil	Glacier	10 g	5 min	5 %
Dry Hop	Barbe Rouge	20 g	2 day(s)	6.6 %
Dry Hop	Glacier	20 g	2 day(s)	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	--- g	DCL/Fermentis

### Extras

Type	Name	Amount	Use for	Time
Water Agent	Lactic Acid	4 g	Mash	60 min
Other	Łuska gryczna	100 g	Mash	0 min