

American caramel Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **32**
- SRM **8.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **80C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2 kg (31.3%)	81 %	6
Grain	Viking Pale Ale malt	2 kg (31.3%)	80 %	5
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Caramel Aromatic	2 kg (31.3%)	80 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	chinook	15 g	60 min	11 %
Boil	Galaxy	50 g	10 min	15 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile