

American Wheat III

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **27**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom - Pilzneński	1.3 kg (41.9%)	80 %	4
Grain	Bestmalz - Pszeniczny	1.3 kg (41.9%)	82 %	4.5
Grain	Płatki pszeniczne	0.3 kg (9.7%)	85 %	3
Grain	Wheat, Torrified	0.1 kg (3.2%)	79 %	6
Grain	Acid Malt	0.1 kg (3.2%)	--- %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	14.7 %
Aroma (end of boil)	Cascade	10 g	0 min	7.1 %
Aroma (end of boil)	Citra	10 g	0 min	13.7 %
Whirlpool	Citra	10 g	0 min	13.7 %
Whirlpool	Mosaic	10 g	0 min	12.1 %
Dry Hop	Citra	10 g	3 day(s)	13.7 %
Dry Hop	Mosaic	10 g	3 day(s)	12.1 %
Dry Hop	Cascade	10 g	3 day(s)	7.1 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Slant	150 ml	Fermentum Mobile