

American Wheat 28 I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny optima	2 kg (32%)	82.2 %	4
Grain	pilznieński lager Malteurop	3.5 kg (56%)	80 %	4
Grain	Monachijski Optima	0.5 kg (8%)	78.9 %	18
Grain	Płatki ryżowe	0.25 kg (4%)	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	lunga	12 g	60 min	10 %
Boil	Citra	20 g	15 min	13.3 %
Boil	Citra	20 g	5 min	13.3 %
Aroma (end of boil)	Citra	15 g	0 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Fining	whirlfloc t	0.5 g	Boil	10 min
Flavor	liście limonki kaffir	20 g	Boil	5 min