American wheat

- Gravity **13.3 BLG**
- ABV **---**
- IBU **35**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg *(46.3%)*	81 %	5
Grain	Weyermann pszeniczny jasny	2.4 kg *(44.4%)*	80 %	6
Grain	Płatki owsiane	0.5 kg *(9.3%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Jarrylo	30 g	30 min	15 %
Aroma (end of boil)	Jarrylo	40 g	1 min	15 %
Aroma (end of boil)	Chinook	30 g	1 min	10.6 %
Aroma (end of boil)	Amarillo	30 g	1 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Liquid	40 ml	Omega

Extras

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

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	4 g	Boil	12 min