

American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **25 %/h**
- Boil size **15 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **12.5 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **15 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (48%)	85 %	4
Grain	Pilzneński	1 kg (40%)	81 %	4
Grain	Biscuit Malt	0.1 kg (4%)	79 %	45
Grain	Płatki owsiane	0.2 kg (8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	45 min	12.2 %
Whirlpool	Azacca	50 g	1 min	10.8 %
Dry Hop	Galaxy	50 g	2 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	80 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Łuska ryżowa	100 g	Mash	90 min
Water Agent	Kwas fosforowy	2 g	Mash	30 min
Woda do wyśładzania				