American wheat #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **25**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **67 C**, Time **15 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **67C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg *(45.5%)*	85 %	4
Grain	Wheat, Torrified	0.3 kg *(5.5%)*	79 %	4
Grain	Pilsen Malt	2.5 kg *(45.5%)*	80.5 %	2
Grain	Płatki pszeniczne	0.2 kg *(3.6%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	50 min	10 %
Boil	Mosaic	15 g	5 min	10 %
Boil	Eureka!	30 g	5 min	18 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat 1010	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time

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

Other	łuska	250 g	Mash	60 min
Flavor	pure truskawkowe	1000 g	Secondary	14 day(s)