

## American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

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

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (20%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (20%) | 85 %  | 4   |
| Grain | płatki pszeniczne   | 3 kg (60%) | 85 %  | 3   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Lemon drop | 35 g   | 60 min   | 4.6 %      |
| Aroma (end of boil) | Lemon drop | 5 g    | 5 min    | 4.6 %      |
| Dry Hop             | Lemon drop | 60 g   | 5 day(s) | 4.6 %      |

### Yeasts

| Name                    | Type  | Form  | Amount | Laboratory |
|-------------------------|-------|-------|--------|------------|
| Wyeast - American Wheat | Wheat | Slant | 300 ml | white labs |