American Wheat

- Gravity **15.7 BLG**
- ABV **---**
- IBU **44**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **45 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **74.3C**
- Add grains
- Keep mash **45 min** at **67C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg *(60%)*	81 %	4
Grain	Pszeniczny	2 kg *(40%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	13.5 %
Aroma (end of boil)	Cascade	10 g	10 min	6 %
Aroma (end of boil)	Cascade	10 g	5 min	6 %
Dry Hop	Cascade	20 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	30 ml	Fermentum Mobile