

AMERICAN WHEAT duży browar

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **1550 liter(s)**
- Trub loss **10 %**
- Size with trub loss **1860 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2115.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **1200 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1315.8 liter(s)** of **76C** water or to achieve **2115.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pszeniczny | 250 kg (62.5%) | 85 % | 4 |
| Grain | Pale Ale Flagon | 150 kg (37.5%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 3500 g | 30 min | 8.5 % |
| Whirlpool | Citra | 3500 g | 30 min | 12 % |
| Dry Hop | Centennial | 3500 g | 5 day(s) | 8.5 % |
| Dry Hop | Citra | 3500 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|--------|--------|-------------|
| Wyeast 1010 American Wheat | Ale | Liquid | 125 ml | Wyeast Labs |