American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.5 kg *(42.4%)*	83 %	5
Grain	Viking Pilsner malt	2 kg *(33.9%)*	82 %	4
Grain	Viking Pale Ale malt	1 kg *(16.9%)*	80 %	5
Grain	Płatki owsiane	0.4 kg *(6.8%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	12 min	12.9 %
Aroma (end of boil)	Strata	20 g	1 min	15.1 %
Whirlpool	Mosaic	40 g	10 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	1000 ml	Fermentum Mobile