

# AMERICANWHEAT KBPD

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **40 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Płatki pszeniczne                     | 2.7 kg (49.5%) | 85 %  | 3   |
| Grain | Płatki owsiane                        | 0.25 kg (4.6%) | 85 %  | 3   |
| Grain | Castle Malting - Pilsneński 6-rzędowy | 2.5 kg (45.9%) | 80 %  | 5   |

## Hops

| Use for | Name             | Amount | Time   | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil    | Nelson Sauvignon | 15 g   | 30 min | 10.8 %     |
| Boil    | Nelson Sauvignon | 15 g   | 15 min | 10.8 %     |
| Boil    | Mandarin Bavaria | 10 g   | 5 min  | 8 %        |
| Boil    | Mandarin Bavaria | 40 g   | 0 min  | 8 %        |
| Boil    | Nelson Sauvignon | 20 g   | 0 min  | 10.8 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |