

Tropical American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **7 %/h**
- Boil size **14.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **70 C**, Time **20 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **20 min** at **70C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilznieński | 1.2 kg (36.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (30.3%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (9.1%) | 60 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (6.1%) | 78 % | 4 |
| Grain | płatki jęczmienne | 0.3 kg (9.1%) | 60 % | 4 |
| Grain | Żytni | 0.3 kg (9.1%) | 85 % | 8 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------------|
| FM53 Voss kveik | Ale | Slant | 50 ml | Fermentum Mobile |