American Wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **16**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **30 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **30 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom pszeniczny	4 kg *(75.5%)*	81 %	6
Grain	Strzegom Pale Ale	1 kg *(18.9%)*	79 %	6
Grain	Strzegom Karmel 30	0.3 kg *(5.7%)*	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	20 min	13.5 %
Whirlpool	Amarillo	20 g	20 min	9.5 %
Whirlpool	Citra	30 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	600 ml	Fermentum Mobile