

(#11) Americam Wheat

- Gravity **11 BLG**
- ABV ---
- IBU **41**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (45.9%)	80 %	4
Grain	Strzegom pszeniczny	2.5 kg (45.9%)	81 %	6
Adjunct	płatki pszenne	0.25 kg (4.6%)	60 %	5
Grain	Brewferm Cara-Crystal	0.2 kg (3.7%)	71.7 %	120

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Citra	10 g	30 min	12 %
Aroma (end of boil)	Cascade	20 g	15 min	6 %
Aroma (end of boil)	Citra	15 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale