

# 110 American Wheat

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (46.9%)	83 %	5
Grain	Viking Pale Ale malt	3 kg (46.9%)	80 %	5
Grain	Bestmalz Carmel Pils	0.4 kg (6.3%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	15 g	50 min	13.1 %
Boil	Simcoe	15 g	20 min	13.1 %
Boil	Citra	20 g	1 min	12 %

## Notes

- 25.02.2018  
Zacieranie:  
8.55 - zasyp 55°C  
9.10 - start 66°C - 60 min  
10.10 - podgrzewanie - 72°C  
10.20 - start 72°C - 30 min  
10.50 - mashout - 78°C

Filtracja:  
11.00 - start  
11.30 - koniec

Gotowanie:  
11.30 - start  
12.30 chmielenie I  
15.05 chmielenie II  
13.19 chmielenie III  
13.20 chłodzenie  
*Feb 25, 2018, 10:21 AM*