

## #21 American Wheat

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- Gravity **13.6 BLG**
- ABV ---
- IBU **19**
- SRM **5.7**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **17 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (44.2%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (35.4%)	80 %	4
Grain	Strzegom Monachijski typ I	1 kg (17.7%)	79 %	16
Grain	zakwaszający	0.15 kg (2.7%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	20 g	60 min	9.5 %
Mash	Columbus/Tomahawk/Zeus	30 g	120 min	15 %
Whirlpool	Columbus/Tomahawk/Zeus	30 g	60 min	15 %
Dry Hop	Columbus/Tomahawk/Zeus	40 g	7 day(s)	15 %