

## #25 Hopy American Wheat

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **0 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **0 min** at **68C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słodownia Strzegom - karmelowy czerwony	0.3 kg (6%)	76 %	40
Grain	Słodownia Strzegom - pszeniczny	2.7 kg (54%)	83 %	3
Grain	Słodownia Strzegom - pale ale	2 kg (40%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Boil	Citra	50 g	0 min	12 %
Dry Hop	Amarillo	20 g	0 day(s)	9.5 %
Dry Hop	Citra	50 g	0 day(s)	12 %
Boil	Amarillo	30 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM54 - Gorączka kalifornijska	Ale	Culture	--- g	---