

# AM WHEAT

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 2 kg (39.2%)   | 80 %  | 5   |
| Grain | Pszeniczny                   | 1.5 kg (29.4%) | 85 %  | 4   |
| Grain | Płatki pszeniczne            | 0.4 kg (7.8%)  | 85 %  | 3   |
| Grain | Płatki owsiane               | 0.2 kg (3.9%)  | 85 %  | 3   |
| Grain | Monachijski Ciemny Steinbach | 1 kg (19.6%)   | 100 % | 30  |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Aroma (end of boil) | Cascade | 30 g   | 30 min | 9 %        |
| Whirlpool           | Cascade | 20 g   | 30 min | 9 %        |
| Whirlpool           | Ahtanum | 20 g   | 30 min | 5 %        |

## Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 100 ml | Danstar    |