

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 |