

# America wheat

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- Gravity **12.6 BLG**
- ABV ---
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	2.35 kg (48.5%)	81 %	6
Grain	Strzegom Pilzneński	2.5 kg (51.5%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	30 min	10 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Mosaic	15 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	mięta pieprzowa liście	20 g	Boil	10 min

## Notes

- mięta - liście 10 g - 10'

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

mięta - liście 10 g - 0'  
Feb 4, 2017, 5:19 PM