

# American Wheat 1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **33**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **55 liter(s)**
- Trub loss **5 %**
- Size with trub loss **57.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **69.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **39 liter(s)**
- Total mash volume **52 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **39 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **43.6 liter(s)** of **76C** water or to achieve **69.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (46.2%)	81 %	4
Grain	Pszeniczny	6 kg (46.2%)	85 %	4
Grain	Monachijski	1 kg (7.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	28 g	60 min	7.5 %
Boil	Kohatu	30 g	60 min	7.8 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Cascade	30 g	30 min	6 %
Whirlpool	Loral cryo hops	28 g	30 min	23.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM Kłosy Kansas	Ale	Liquid	23 ml	FM

## Notes

- 200g łuski gryczanej do filtracji  
*May 19, 2019, 1:51 PM*