

# AMERICAN WHEAT

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.65 kg (50%)	81 %	4
Grain	Pszeniczny	2.65 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	16 g	60 min	12 %
Aroma (end of boil)	Amarillo	16 g	15 min	9.5 %
Whirlpool	Citra	32 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	1 g	---

## Notes

- 24 ibu  
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