

## american wheat

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **3.2**
- 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 **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount       | Yield  | EBC |
|-------|----------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.6 kg (50%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 2.6 kg (50%) | 85 %   | 4   |

### Hops

| Use for   | Name       | Amount | Time   | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil      | Centennial | 20 g   | 60 min | 10.5 %     |
| Boil      | Citra      | 30 g   | 0 min  | 12 %       |
| Whirlpool | Centennial | 40 g   | 0 min  | 10.5 %     |
| Whirlpool | Citra      | 30 g   | 0 min  | 12 %       |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 100 ml | ---        |

### Extras

| Type        | Name           | Amount | Use for | Time   |
|-------------|----------------|--------|---------|--------|
| Water Agent | chlerek wapnia | 10 g   | Mash    | 60 min |