

## American wheat #2

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **36.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **36.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	Pszeniczny	2 kg (28.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	25 g	50 min	10.5 %
Boil	Centennial	26 g	5 min	10.5 %