

AMERICAN WHEAT

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **25**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|-----------------|-------|-----|
| Grain | Pilznieński | 1.2 kg (51.6%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (43%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.125 kg (5.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 5 g | 60 min | 13.7 % |
| Boil | Amarillo | 10 g | 15 min | 8.8 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 13.7 % |
| Aroma (end of boil) | Amarillo | 20 g | 0 min | 8.8 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 6 g | Gozdawa |