

# American Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **2 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **4.76 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **30.2 liter(s)**

## Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt - Pszeniczny	2.5 kg (47.6%)	83 %	5
Grain	Pilznieński	2.5 kg (47.6%)	81 %	4
Grain	Zakwaszający	0.1 kg (1.9%)	50 %	6
Grain	Łuska ryżowa	0.15 kg (2.9%)	1 %	1

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Whirlpool	Citra	30 g	0 min	12 %