

American Wheat 25l

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.4 kg (47.1%) | 81 % | 6 |
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (49%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.2 kg (3.9%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| First Wort | lunga | 10 g | 60 min | 9.4 % |
| Boil | Citra | 20 g | 15 min | 13.3 % |
| Boil | Citra | 25 g | 5 min | 13.3 % |
| Aroma (end of boil) | Citra | 25 g | 0 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Lallemand Voss | Ale | Slant | 200 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------------|-------|------|--------|
| Fining | whirlfloc t | 0.5 g | Boil | 10 min |
| Flavor | liście limonki kaffir | 10 g | Boil | 10 min |