

American Wheat 28 I

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **24**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **37.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **21.6 liter(s)** of **76C** water or to achieve **37.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|--------|-----|
| Grain | pszeniczny optima | 2 kg (32%) | 82.2 % | 4 |
| Grain | pilznieński lager Malteurop | 3.5 kg (56%) | 80 % | 4 |
| Grain | Monachijski Optima | 0.5 kg (8%) | 78.9 % | 18 |
| Grain | Płatki ryżowe | 0.25 kg (4%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| First Wort | lunga | 12 g | 60 min | 10 % |
| Boil | Citra | 20 g | 15 min | 13.3 % |
| Boil | Citra | 20 g | 5 min | 13.3 % |
| Aroma (end of boil) | Citra | 15 g | 0 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Fining | whirlfloc t | 0.5 g | Boil | 10 min |
| Flavor | liście limonki kaffir | 20 g | Boil | 5 min |