

# American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.6 liter(s)**
- Total mash volume **14.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **10.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **77C**
- Sparge using **7.5 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2 kg (56.3%)   | 80 %  | 6   |
| Grain | Viking Wheat Malt          | 0.25 kg (7%)   | 83 %  | 5   |
| Grain | Weyermann - Pale Ale Malt  | 1.3 kg (36.6%) | 85 %  | 7   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Fuggles | 10 g   | 60 min   | 4.5 %      |
| Boil    | Cascade | 20 g   | 10 min   | 6.9 %      |
| Dry Hop | Citra   | 20 g   | 3 day(s) | 13.9 %     |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory |
|----------------------|------|--------|---------|------------|
| FM52 Amerykański Sen | Ale  | Liquid | 1000 ml | ---        |

## Extras

| Type        | Name         | Amount | Use for | Time   |
|-------------|--------------|--------|---------|--------|
| Water Agent | Łuska ryżowa | 200 g  | Mash    | 10 min |

|        |                |     |      |        |
|--------|----------------|-----|------|--------|
| Fining | Mech Irlandzki | 3 g | Boil | 10 min |
|--------|----------------|-----|------|--------|

## Notes

- Dodać łuskę ryżową na wygrzew.  
*Mar 5, 2021, 9:01 PM*