

American Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **26**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **28.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **15 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.5 kg (42.4%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (33.9%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 1 kg (16.9%) | 80 % | 5 |
| Grain | Platki owsiane | 0.4 kg (6.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Simcoe | 30 g | 12 min | 12.9 % |
| Aroma (end of boil) | Strata | 20 g | 1 min | 15.1 % |
| Whirlpool | Mosaic | 40 g | 10 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|---------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | Fermentum Mobile |