

# American Wheat 36 L

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **27**
- SRM **2.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **34.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	---
Grain	Pilzneński	1 kg (18.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Chinook PL	30 g	10 min	13 %
Boil	Chinook PL	40 g	0 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	30 g	Boil	10 min
Spice	kolendra	30 g	Boil	10 min
Fining	whirflock	1 g	Boil	10 min