

# American Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **5.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Pszeniczny jasny	2.8 kg (53.8%)	85 %	5
Grain	BESTMALZ - Bestt Pale Ale	2 kg (38.5%)	80.5 %	6
Grain	Carahell	0.2 kg (3.8%)	77 %	26
Grain	Płatki pszeniczne	0.2 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	15 g	60 min	9 %
Boil	Centennial	5 g	10 min	9 %
Dry Hop	Sabro	50 g	4 day(s)	14 %
NA zimno w 15-17°C				
Dry Hop	Ekuanot	30 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	40 ml	Fermentum Mobile

## Notes

- TempCzas  
52 C20 min  
62 C40 min  
72 C15 min  
78 C10 min  
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