

American wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **14.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 1.75 kg (35.4%) | 85 % | 7 |
| Grain | Weyermann pszeniczny jasny | 2.4 kg (48.5%) | 80 % | 6 |
| Grain | Weyermann - Bohemian Pilsner Malt | 0.7 kg (14.1%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 0.1 kg (2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Sultana | 10 g | 60 min | 15 % |
| Boil | Sabro | 10 g | 15 min | 15 % |
| Mash | Amora preta | 10 g | 0 min | 9 % |
| szyszka | | | | |