

# American Wheat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.1 liter(s)**

## Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **6.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking malt	1.3 kg (72.2%)	--- %	4
Grain	Słód Pilzneński	0.5 kg (27.8%)	--- %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	30 min	7.8 %
Boil	Styrian Dragon	10 g	10 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us 5	Ale	Dry	5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Płatki owsiane	200 g	Mash	60 min
Other	Płatki orkiszowe	200 g	Mash	60 min