

# American Wheat 50/50

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **77C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (50%)	81 %	4
Grain	Strzegom Pszeniczny	2.4 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	8 g	60 min	12.1 %
Boil	Centennial	8 g	60 min	9.4 %
Boil	Centennial	15 g	15 min	9.4 %
Aroma (end of boil)	Centennial	22 g	0 min	9.4 %
Aroma (end of boil)	Citra	8 g	0 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	15 ml	Fermentum Mobile