

# American wheat Cyrus

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- Gravity **15.7 BLG**
- ABV ---
- IBU **27**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **34.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **36.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **41.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (49.2%)	85 %	4
Grain	Pilzneński	4.65 kg (50.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	22.5 g	60 min	12 %
Boil	Lublin (Lubelski)	45 g	15 min	4 %
Boil	Citra	22.5 g	5 min	12 %
Dry Hop	Citra	22.5 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gestwa	Ale	Slant	30 ml	---