

# AMERICAN WHEAT duży browar

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **35**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **1550 liter(s)**
- Trub loss **10 %**
- Size with trub loss **1860 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **2115.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1200 liter(s)**
- Total mash volume **1600 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **1200 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **1315.8 liter(s)** of **76C** water or to achieve **2115.8 liter(s)** of wort

## Fermentables

| Type  | Name            | Amount         | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Pszeniczny      | 250 kg (62.5%) | 85 %  | 4   |
| Grain | Pale Ale Flagon | 150 kg (37.5%) | 80 %  | 5   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 3500 g | 30 min   | 8.5 %      |
| Whirlpool | Citra      | 3500 g | 30 min   | 12 %       |
| Dry Hop   | Centennial | 3500 g | 5 day(s) | 8.5 %      |
| Dry Hop   | Citra      | 3500 g | 5 day(s) | 12 %       |

## Yeasts

| Name                          | Type | Form   | Amount | Laboratory  |
|-------------------------------|------|--------|--------|-------------|
| Wyeast 1010<br>American Wheat | Ale  | Liquid | 125 ml | Wyeast Labs |