

# American Wheat - Farmer

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **56**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (66.7%)	85 %	4
Grain	Strzegom Pale Ale	1 kg (33.3%)	79 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	11.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	8.8 %
Aroma (end of boil)	Citra	20 g	5 min	13.7 %
Whirlpool	Amarillo	10 g	0 min	8.8 %
Whirlpool	Citra	25 g	0 min	13.7 %
Dry Hop	Amarillo	20 g	5 day(s)	8.8 %
Dry Hop	Citra	20 g	5 day(s)	13.7 %
Dry Hop	Citra	30 g	2 day(s)	13.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Gęstwa po earl grey pale ale	Ale	Slant	15 ml	HoppyLab
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Trawa cytrynowa	5 g	Boil	10 min