

American wheat Pawlikowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

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

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (58.3%) | 81 % | 4 |
| Adjunct | Pszenica niestodowana | 2.5 kg (41.7%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Citra | 30 g | 30 min | 12 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 10 % |