

# American Wheat SZEK

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **20**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **130 liter(s)**
- Trub loss **5 %**
- Size with trub loss **136.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **165.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **78 liter(s)**
- Total mash volume **104 liter(s)**

## Steps

- Temp **46 C**, Time **10 min**
- Temp **53 C**, Time **15 min**
- Temp **63 C**, Time **20 min**
- Temp **73 C**, Time **20 min**

## Mash step by step

- Heat up **78 liter(s)** of strike water to **50.3C**
- Add grains
- Keep mash **10 min** at **46C**
- Keep mash **15 min** at **53C**
- Keep mash **20 min** at **63C**
- Keep mash **20 min** at **73C**
- Sparge using **113.7 liter(s)** of **76C** water or to achieve **165.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bruntal - Soufflet	15 kg (57.7%)	85 %	4
Grain	Słód Bohemian Pilsner® 3-4 EBC Weyermann®	10 kg (38.5%)	85 %	4
Grain	Słód Castle Malting - Château Wheat Blanc - Pszeniczny	1 kg (3.8%)	85 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	50 g	10 min	11 %
Boil	El Dorado	50 g	40 min	11 %
Boil	Mount Hood	100 g	60 min	4.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew WB-06	Wheat	Dry	71.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao - skórki gorzkiej pomarańczy	40 g	Boil	15 min
Flavor	Trawa cytrynowa	60 g	Boil	10 min
Flavor	Suszone skórki z cytryny	40 g	Boil	10 min