

# American Wheat v. 2/2020

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **27.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (49%)	80 %	4
Grain	Strzegom Pszeniczny	2.5 kg (49%)	81 %	6
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	8.5 %
Boil	Amarillo	15 g	15 min	7.7 %
Aroma (end of boil)	Citra	40 g	0 min	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	---

## Notes

- Citra dodana w temp. 80'C  
*Apr 2, 2020, 8:17 PM*