

American Wheat v1

- Gravity **10 BLG**
- ABV **4 %**
- IBU **44**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 2 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.2 kg (4.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Galaxy | 25 g | 15 min | 15 % |
| Whirlpool | Galaxy | 20 g | 30 min | 15 % |
| Whirlpool | Citra | 20 g | 30 min | 12 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |
| Dry Hop | Galaxy | 55 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|-----------|-----------|
| Flavor | Limonka | 4 g | Secondary | 14 day(s) |