

American Wheat v3

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **12**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (20.4%)	82 %	5
Grain	BESTMALZ - Bestt Pale Ale	1.5 kg (30.6%)	80.5 %	6
Grain	Strzegom Pilzneński	1 kg (20.4%)	80 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	BESTMALZ - Best Heidelberg	1 kg (20.4%)	80.5 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	10 g	10 min	10 %
Whirlpool	Citra	10 g	10 min	12 %
Whirlpool	Amarillo	5 g	10 min	9.5 %
Boil	Simcoe	10 g	10 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Łuska Ryżowa	100 g	Mash	5 min
Fining	Whirfloc	1 g	Mash	5 min
Water Agent	Gips Piwowarski	5 g	Mash	5 min