

# AMERICAN WHEAT W

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **29**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **33.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **35.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **42.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.3 liter(s)**
- Total mash volume **36.4 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **28.3 liter(s)** of strike water to **69.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **22.2 liter(s)** of **76C** water or to achieve **42.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (46.9%)	81 %	4
Grain	Pszeniczny	3.8 kg (46.9%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.2%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	35 g	60 min	7.1 %
Aroma (end of boil)	Citra	25 g	10 min	11.8 %
Aroma (end of boil)	Simcoe	25 g	5 min	13 %
Aroma (end of boil)	Mosaic	25 g	1 min	11.2 %
Whirlpool	Centennial	25 g	1 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11 g	2x