

# American Wheat wigilijka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **30**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **75 liter(s)**
- Trub loss **5 %**
- Size with trub loss **82.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **99 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **54 liter(s)**
- Total mash volume **72 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **54 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **63 liter(s)** of **76C** water or to achieve **99 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat Malt	10 kg (55.6%)	82 %	4
Grain	Pilznieński	8 kg (44.4%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	50 g	60 min	13.4 %
Boil	Mosaic	50 g	20 min	12 %
Whirlpool	Centennial	50 g	15 min	9.7 %
80 oC				
Whirlpool	Cascade	50 g	15 min	7 %
80 oC				
Dry Hop	Galaxy	75 g	3 day(s)	13.3 %
Dry Hop	Citra	100 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	46 g	Fermentis