

# American Wheate + 2018

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **31**
- SRM **3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **55 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **66 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **47 liter(s)** of **76C** water or to achieve **66 liter(s)** of wort

## Fermentables

| Type  | Name        | Amount         | Yield | EBC |
|-------|-------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (52.6%)   | 81 %  | 4   |
| Grain | Pszeniczny  | 4.5 kg (47.4%) | 85 %  | 4   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Cascade | 60 g   | 60 min   | 6 %        |
| Boil    | Cascade | 40 g   | 30 min   | 6 %        |
| Dry Hop | Cascade | 100 g  | 7 day(s) | 6 %        |
| Boil    | Cascade | 50 g   | 10 min   | 6 %        |
| Boil    | Cascade | 50 g   | 0 min    | 6 %        |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 22 g   | White Labs |

## Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | kolędra nasiona | 20 g   | Boil    | 15 min |
| Spice | Curacao         | 40 g   | Boil    | 15 min |