

# Wheat ale

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	1 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (60%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Citra	10 g	5 min	12 %
Boil	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	15 g	1 min	12 %
Aroma (end of boil)	Amarillo	15 g	1 min	9.5 %
Whirlpool	Citra	25 g	5 min	12 %
Whirlpool	Amarillo	25 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	50 ml	---