

# Wheatever Amerykańskie

- Gravity **14.3 BLG**
- ABV ---
- IBU **41**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **38.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **25 liter(s)** of **76C** water or to achieve **38.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Heidelberg	2 kg (30.3%)	82 %	2.5
Grain	Słód Pszeniczny	3 kg (45.5%)	80.5 %	4
Grain	Weyermann - Pale Ale Malt	1.5 kg (22.7%)	85 %	7
Grain	Słód Zakwaszający Niemcy	0.1 kg (1.5%)	70 %	4.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Columbus	5 g	40 min	12.5 %
Aroma (end of boil)	Jarrylo	15 g	30 min	15 %
Aroma (end of boil)	Mosaic	10 g	30 min	12 %
Aroma (end of boil)	Mosaic	30 g	15 min	12 %
Whirlpool	Lemon Drop	15 g	0 min	4.6 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis US-05	Ale	Dry	11.5 g	Fermentis