

#009 American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **5.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (48.4%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (48.4%) | 82 % | 5 |
| Grain | Weyermann Caramunich 3 | 0.1 kg (3.2%) | 76 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Citra | 5 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Fermentis WB-06 | Wheat | Dry | 11.5 g | Fermentis |