

## #104 American Wheat

- Gravity **11.5 BLG**
- ABV ---
- IBU **31**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **51.6 liter(s)**

### Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **37.5 liter(s)** of **76C** water or to achieve **51.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (49.8%)	80 %	4
Grain	Strzegom pszeniczny	3.5 kg (49.8%)	81 %	6
Grain	Brown Malt (British Chocolate)	0.03 kg (0.4%)	70 %	128

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Premiant	55 g	45 min	8.5 %
Aroma (end of boil)	Citra	5 g	15 min	12 %
Aroma (end of boil)	Amarillo	5 g	15 min	9.5 %
Aroma (end of boil)	Citra	10 g	5 min	12 %
Aroma (end of boil)	Amarillo	10 g	5 min	9.5 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Aroma (end of boil)	Amarillo	25 g	0 min	9.5 %
Whirlpool	Citra	10 g	0 min	12 %
Whirlpool	Amarillo	10 g	0 min	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
kłosy	Wheat	Liquid	100 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Other	pożywka	5 g	Boil	5 min