

19 American Wheat

- Gravity **10.4 BLG**
- ABV ---
- IBU ---
- SRM **6.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **10 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 2.5 kg (45%) | 80 % | 6 |
| Grain | Pilzneński Weyermann | 2.5 kg (45%) | 81 % | 4 |
| Grain | zakwaszający | 0.25 kg (4.5%) | 70 % | 4 |
| Grain | Weyermann - Carawheat | 0.3 kg (5.4%) | 77 % | 97 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale | Ale | Slant | 300 ml | Wyeast Labs |