

#22 AMERICAN WHEAT ALL GRAIN

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **38**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (50%)	82 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	15.5 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	15 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	135 ml	Wyeast Labs