

## 23# American Wheat

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **26**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **20.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

### Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **12.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.9 kg (45.2%)	80 %	5
Grain	Pszeniczny	1.9 kg (45.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (9.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	30 g	60 min	4.5 %
Whirlpool	Centennial	30 g	15 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
BRY-97	Ale	Dry	11 g	lalbrew