

## 25/25 American Wheat

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.6**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **4 %**
- Size with trub loss **52 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **58.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **32.4 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **37.2 liter(s)** of **76C** water or to achieve **58.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński - Mep©Pilsner	5.4 kg (50%)	81 %	4
Grain	Słód pszeniczny - Mep©Wheat	5.4 kg (50%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	8.8 %
Aroma (end of boil)	Chinook	50 g	5 min	10 %
Aroma (end of boil)	Cascade PL	50 g	5 min	5.2 %
Dry Hop	Chinook	50 g	5 day(s)	10 %
Dry Hop	Cascade PL	50 g	5 day(s)	5.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Sb 33	Wheat	Slant	600 ml	---