

29/2021- American Wheat - 16.10.2021

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **11**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **900 liter(s)**
- Trub loss **0 %**
- Size with trub loss **900 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **1000 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **700 liter(s)**
- Total mash volume **900 liter(s)**

Steps

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

Mash step by step

- Heat up **700 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **500 liter(s)** of **76C** water or to achieve **1000 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|--------------|-------|-----|
| Grain | Malteurop - Pilsneński | 100 kg (50%) | 80 % | 4 |
| Grain | Malturop - Pszeniczny jasny | 100 kg (50%) | 82 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil | Flex | 40 g | 60 min | 100 % |
| Whirlpool | USA Mosaic | 1000 g | 1 min | 14.2 % |
| Whirlpool | Incognito Citra | 0 g | 1 min | 1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 500 g | Fermentis |