

## #7 American wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **24**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (50%)	80 %	4
Grain	Słód pszeniczny Bestmalz	2.5 kg (50%)	82 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Hallertau Tradition	15 g	15 min	5 %
Aroma (end of boil)	Citra	30 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's US West Coast	Wheat	Dry	10 g	---

### Notes

- 150g glukozy/ 20l  
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