

# Amer weizen

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Sparge using **24.3 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	3.2 kg (46.7%)	80 %	5
Grain	Pszeniczny	3.5 kg (51.1%)	85 %	4
Grain	Carahell	0.15 kg (2.2%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	70 g	20 min	12 %
Whirlpool	Chinook	40 g	20 min	13 %
Boil	Citra	20 g	5 min	12 %
Boil	Chinook	10 g	30 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Bavarian Wheat	Ale	Slant	250 ml	Wyeast Labs