

## America wheat (wesele)

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- Gravity **11.7 BLG**
- ABV ---
- IBU **24**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **10 %**
- Size with trub loss **32.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **40.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **27.9 liter(s)** of **76C** water or to achieve **40.3 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3.5 kg (56.5%) | 80 %  | 6   |
| Grain | Pilzneński Weyermann       | 1 kg (16.1%)   | 81 %  | 4   |
| Grain | zakwaszający               | 0.2 kg (3.2%)  | 70 %  | 4   |
| Grain | pszeniczny                 | 0.5 kg (8.1%)  | 77 %  | 18  |
| Grain | pale ale                   | 1 kg (16.1%)   | 78 %  | 6   |

### Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Simcoe | 10 g   | 60 min   | 13 %       |
| Boil    | Simcoe | 10 g   | 30 min   | 13 %       |
| Boil    | simcoe | 10 g   | 5 min    | 13 %       |
| Boil    | Citra  | 15 g   | 5 min    | 12 %       |
| Boil    | Citra  | 15 g   | 0 min    | 12 %       |
| Boil    | Mosaic | 10 g   | 0 min    | 10 %       |
| Dry Hop | Mosaic | 20 g   | 4 day(s) | 10 %       |
| Dry Hop | Citra  | 20 g   | 7 day(s) | 12 %       |

## Yeasts

| Name              | Type  | Form   | Amount | Laboratory       |
|-------------------|-------|--------|--------|------------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 400 ml | Fermentum Mobile |