

# American FRUIT Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **35**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **32.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3.5 kg (53.8%)	80 %	6
Grain	Pilzneński	3 kg (46.2%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13.5 %
Whirlpool	Citra	30 g	30 min	13.5 %
Whirlpool	Amarillo	30 g	30 min	9.5 %
Dry Hop	Citra	60 g	5 day(s)	13.5 %
Dry Hop	Cascade	30 g	2 day(s)	6 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	zest z pomarańczy	170 g	Boil	15 min
Flavor	zest z cytryn	62 g	Boil	15 min