

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-------------------|-------|------|--------|
| Flavor | zest z pomarańczy | 170 g | Boil | 15 min |
| Flavor | zest z cytryn | 62 g | Boil | 15 min |