

# American Hefewaizen Twój browar

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **7**
- SRM **3.3**
- 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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **46 C**, Time **15 min**
- Temp **63 C**, Time **25 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **15 min** at **46C**
- Keep mash **25 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Vikingmalt	2.5 kg (59.5%)	80 %	4
Grain	Pilzneński	1.7 kg (40.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	20 g	10 min	7.8 %
Whirlpool	Mouteka	40 g	0 min	7 %
Whirlpool	Amarillo	20 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Weiss	Wheat	Dry	11 g	---