

# American Modern Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **15.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (47.1%)	85 %	6
Grain	Pszeniczny Viking	2.5 kg (47.1%)	85 %	4
Grain	Płatki owsiane	0.25 kg (4.7%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.06 kg (1.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.3 %
Boil	Mosaic	20 g	15 min	12.5 %
Aroma (end of boil)	Cascade	15 g	0 min	7.8 %
Aroma (end of boil)	Mosaic	15 g	0 min	12.5 %
Dry Hop	Mosaic	20 g	2 day(s)	12.5 %
Dry Hop	Cascade	20 g	2 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	5 min
Fining	Whirlfloc T	1.25 g	Boil	10 min

### Notes

- Pierwsze piwo warzone na kotle zacierno-warzelnym Klarstein Maischfest 35l.  
*Nov 26, 2020, 10:11 PM*