

# American wheat #1

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **550 liter(s)**
- Trub loss **5 %**
- Size with trub loss **583 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **622.7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **393.8 liter(s)**
- Total mash volume **506.3 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **393.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **341.4 liter(s)** of **76C** water or to achieve **622.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	57.5 kg (51.1%)	80 %	4
Grain	Strzegom Pszeniczny	55 kg (48.9%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	60 min	12 %
Boil	Citra	250 g	15 min	12 %
Aroma (end of boil)	Citra	150 g	5 min	12 %
Whirlpool	Citra	500 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	10000 ml	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Zest cytrynowy	3 g	Secondary	4 day(s)