

# American Wheat 13 Blg [homebrewing.pl]

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **60**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **12.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **12.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.25 kg (50%)	81 %	6
Grain	Strzegom Pilzneński	1.25 kg (50%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	1 min	12 %
7g Citry dodane po pierwszych oznakach wrzenia				
Boil	Citra	8 g	45 min	12 %
Aroma (end of boil)	Citra	15 g	60 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis
Cała saszetka (11,5 g) uwodniona w 0,2l wody o temp około 20°C, zadanie w około 19°C				