

# American wheat

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **4.6**
- 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 **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount         | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pszeniczny            | 2.5 kg (45.3%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt  | 2 kg (36.2%)   | 80 %  | 5   |
| Grain | Monachijski           | 0.5 kg (9.1%)  | 80 %  | 16  |
| Grain | Pszenica niesłodowana | 0.3 kg (5.4%)  | 75 %  | 3   |
| Grain | owies niesłodowany    | 0.22 kg (4%)   | 70 %  | 3   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 40 g   | 60 min | 12 %       |