

# American Wheat '18

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **28**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **55 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **55 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (54.5%)	80 %	6
Grain	Strzegom Pale Ale	2.3 kg (41.8%)	79 %	6
Grain	Karmelowy Jasny 30EBC	0.2 kg (3.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	16.43 g	45 min	12 %
Whirlpool	Citra	21.9 g	10 min	12 %
Whirlpool	Simcoe	21.9 g	10 min	13.2 %
Dry Hop	Citra	43.81 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	5 g	Boil	10 min
Fining	mech irlandzki	4 g	Boil	10 min
Water Agent	gips	3 g	Mash	75 min

## Notes

- 5l z hibiskusem  
fermentacja w 19\*  
*Nov 11, 2018, 6:00 PM*