

AMERICAN WHEAT

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **30**
- SRM **3.4**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

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

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2.65 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2.65 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Citra | 16 g | 60 min | 12 % |
| Aroma (end of boil) | Amarillo | 16 g | 15 min | 9.5 % |
| Whirlpool | Citra | 32 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05 | Ale | Dry | 1 g | --- |

Notes

- 24 ibu
Mar 28, 2018, 9:02 PM