

AMERICAN WHEAT #19

- Gravity **12.1 BLG**
- ABV ---
- IBU **47**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	2.2 kg (47.8%)	81 %	3.75
Grain	Bruntal - pszeniczny	2.2 kg (47.8%)	83 %	4.5
Grain	Bruntal Carahell	0.2 kg (4.3%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	9.5 %
Boil	Citra	15 g	15 min	12 %
Boil	Amarillo	15 g	15 min	7.5 %
Aroma (end of boil)	Citra	15 g	3 min	12 %
Aroma (end of boil)	Amarillo	15 g	3 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	5 g	Mash	---
Fining	mech irlandzki	3 g	Boil	7 min