

## American wheat #2

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **0.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name            | Amount        | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Słód pszeniczny | 2 kg (45.5%)  | 83 %  | --- |
| Grain | Słód pilzneński | 2 kg (45.5%)  | 80 %  | --- |
| Grain | Płatki owsiane  | 0.4 kg (9.1%) | 85 %  | 3   |

### Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Mosaic | 20 g   | 50 min | 10 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 5 min  | 10 %       |

### Extras

| Type   | Name      | Amount | Use for | Time |
|--------|-----------|--------|---------|------|
| Flavor | truskawki | 2000 g | Primary | ---  |